



Bake and Decorate

Ballarat Sponge

Ingredients:

3/4 cup Sugar

4 Eggs, separated

3/4 cup Cornflour

1/4 cup Custard powder

1 tsp Cream of tartar

1/2 tsp Bi-carb soda

Directions:

Pre-heat oven on 180c.

Prepare tin by using **Le Kitchen's cake release**, grease a 8x3" round cake tin.

Beat egg whites until soft peaks slowly add sugar and beat until stiff peaks.

Beat in egg yolks one at a time.

Sift all the dry ingredients then fold them in gently with a metal spoon.

Bake in a moderate oven for 25-30 minutes.