



## Bake and Decorate

### **Brown Sponge**

This recipe is from a "georgeous" customer who has been making this cake for 30 years and is fail safe!

#### **Ingredients:**

4 Eggs

3/4 cup Sugar

1/2 cup Cornflour

30g Plain flour

1 tsp Dutch **Callebaut** cocoa

15g Dutch Cinnamon

15ml Golden syrup (slightly warmed)

1/2 tsp Baking soda

#### **Directions:**

Pre-heat oven on 180c.

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

Sift plain flour, cornflour, cocoa, cinnamon and baking soda together 3 times.

Beat eggs until thick then add the sugar and golden syrup. Beat well.

Fold the dry ingredients into mixture, using a metal spoon.

Bake in moderate oven for 20 minutes.