

Chocolate, Cinnamon Sponge Cake

This cake is from the kitchen of Corinna, one of the best cake makers and decorators I have ever taught.

Ingredients:

Bake and Decorate!

- 4 Eggs
- 3/4 cup Caster sugar
- 1 tsp Golden syrup
- 3/4 cup Cornflour
- 1 tsp Cream of tartar
- 1/2 tsp Bi-carb soda
- 1 tsp Cinnamon
- 1 tsp **Callebaut** cocoa

Directions:

Pre-heat oven to 180c.

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

Beat egg whites and caster sugar for 5 minutes.

Add the golden syrup and beat mixture for 10 minutes.

Sift cornflour, bi-carb soda, cream of tartar, cinnamon and cocoa together 3 times.

Fold dry ingredients through the egg mixture with a metal spoon.

Pour mixture into prepared tin.

Bake for 20-25 minutes or until the top springs back to touch

Corinna's tips: Using a metal spoon to fold the flour into a sponge mixture helps to keep the air in the mixture keeping it light and fluffy.