

Bake and Decorate

Sponge Cake

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

Ingredients:

- 4 Eggs
- 3/4 cup Caster sugar
- 3/4 cup Cornflour
- 1 tsp Cream of tartar
- 1/2 tsp Bi-carb soda
- 1 tbs Custard powder

Directions:

Pre-heat oven to 180c.

Prepare tin by using **Le Kitchen's cake release**, grease a 7x3" round cake tin.

Beat the egg whites until soft peaks, add caster sugar gradually beating well after each addition.

Add the egg yolks one at a time, beating well after each addition.

Sift cornflour, custard powder, bi-carb soda and cream of tartar together 3 times.

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

Pour mixture into prepared tin.

Bake for 35 minutes or until the top springs back when 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.