

Sponge Cake Recipe

4 eggs (55gm)
¾ cup cornflour
½ tsp carb-soda
¾ cup caster sugar
1 tbls custard powder
1 tsp cream of tartar

- 1) Separate eggs, beat whites stiff, gradually add sugar
- 2) Beat egg yolks and gradually add to mixture
- 3) Sift dry ingredients 3 times add to mixture gradually
- 4) Fold in with a wooden spoon
- 5) Place into two 8½—9 inch greased sponge tins and bake for 20-25 mins in 180° oven

