

Vanilla Sponge Cake

Ingredients

1) Refined flour - 90 gm

2) Corn starch - 14 gm

3) Egg = 3 no. (white only)

4) Vinegar - 1/2 tsp

5) Sugar - 80 gm

6) Egg - 3 nos (yolks) (separated earlier)

7) Salt - a pinch

Paix :- 1 tin cake.

8) Oil - 30 ml

9) Milk - 15 ml (room temp.)

10) Vanilla essence - 1/2 tsp

Method :-

1) Take a Bowl, add refined flour, add corn starch, mix well

2) Sieve it. sieve it 5 times. Now cake flour is ready.

3) Take a bowl, add egg whites

4) Beat egg whites (45 secs at medium speed)

5) Add vinegar, beat for 30 seconds

9) Take a small bowl, add egg yolks, add salt (a pinch)

10) Mix it.

11) Add yolks in egg white mixture

12) Mix well.

13) Add cake flour (sieve it) (3 times gradually)

14) Mix gently cut and fold method.

15) Take a bowl, add oil, add milk, vanilla essence

16) Mix it.

17) ~~Add~~ Take small amount of cake batter and mix in milk mixture.

18) ~~Now~~ Now add this to the cake batter.

19) Mix it gently. Do not over mix.

20) Now take a cake mould (15 cm diameter @ 6 cm high) Round pan with parchment paper.

21) Add cake batter, mix with

22) Bake in preheated oven for 30-35 mins at 160°C.