

# Egg sponge

**Serves:**

**8-10 slices**

**Utensils:**

**Round Cake Tin**

**Baking Paper**

**Preparation Time:**

**25 minutes**

**Cooking time:**

**20 minutes**

**Ingredients:**

**$\frac{2}{3}$  cup Plain Flour**

**4 tbsp Custard Powder/Cornflour**

**1 tsp Baking Powder**

**4 Eggs, separated**

**$\frac{2}{3}$  cup Caster Sugar**

**1 tbsp Water, if required**

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**1 tbsp Water, if required**

**Method:**

1. Set oven to 190°C. Spray tin with oil and line with baking paper.
2. Sift flour, custard powder/cornflour and baking powder.
3. Separate eggs, placing the whites into a large mixing bowl.
4. Beat egg whites until stiff, using electric beater or hand whisk.
5. Gradually add sugar (1 tablespoon) at a time while beating, until very stiff.
6. Add egg yolks and continue beating until mixture forms a figure eight and resembles thick cream.
7. Using a mixing spoon, fold in sifted flour very lightly. If mixture is very thick add water. DO NOT over mix.
8. Pour mixture into prepared cake tin and bake at 190°C for 20 minutes.
9. When cooked removed from cake tin immediately and place on cooling rack right side up