

Italian Sponge Cake

Ingredients

- 4 Eggs (room temperature)
- 1/2 c Flour (or 65 grams)
- 1/2 c Cornstarch (or 65 grams)
- 3/4 c Caster Sugar (or 130 grams)
- 1 t Vanilla Extract (or 1 vanilla pod)
- 1 pn Salt
- 1 T Powdered Sugar

Instructions

- 1.Spray a 9-inch springform pan with cooking spray and place a cut-out disk of parchment in the bottom.
- 2.Add the eggs, vanilla, and a pinch of salt in a bowl of a stand mixer with a whisk attachment. Start whisking the eggs on a medium speed and gradually add the sugar in three parts.
- 3.Preheat the oven to 320 degrees. Whisk the eggs for 15-20 minutes until thick, pale and fluffy. Youâ€™ll know the eggs are whisked enough when you can draw a ribbon in the mixture without it disappearing.
- 4.In a separate bowl sift the flour and cornstarch together. Add dry ingredients into the egg mixture a third at a time making sure to gently fold the flour into the egg.

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5. Once the flour is fully combined transfer the batter to the cake pan and bake on the lowest shelf of the oven for 35 minutes until an inserted toothpick comes out clean.

6. Remove the cake from the oven and let it cool in the pan for 10 minutes, remove then let it cool completely on a cooling rack. Sprinkle the top with powdered sugar and serve.