Vanilla Sponge Cake

Ingredients

- 1 1/8 c Flour
- 1 1/8 t Baking Powder
- 1 c Sugar
- 2 Eggs (room temperature)
- 4 T Unsalted Butter (melted)
- 1/2 c Milk (plus 2 tablespoons)
- 1/2 t Vanilla Extract
- 1 T Powdered Sugar

Instructions

1. Preheat the oven to 350 degrees. Line and grease one 8 inch round cake pan.
2. Take a large mixing bowl and add the eggs, sugar, and vanilla. Set the bowl over a pot of simmering water.
3. Heat the mixture until slightly hot, whisking constantly to prevent curdling. Keep whisking until all the sugar is completely dissolved. Batter should be smooth, if grainy continue whisking. This whole process can take between 3-5 minutes.
4. Using the whisk attachment of a mixer, beat the mixture on high speed for 5 minutes or until triple in volume. If you are using a hand mixer you might need to beat at least 10 minutes.
5. In a medium bowl combine flour and baking

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powder, then sift. Add dry ingredients to the
batter and whisk until smooth.
6.In a small saucepan, heat milk and melted butter
just until the mixture is slightly hot. Add hot
milk mixture to the batter and fold into the
batter. The batter will not be thick.
7.Pour the batter in pan and bake for 40 minutes
or until a toothpick inserted in the center comes
out clean. Cool on a wire rack.
8.Shift powdered sugar on top of cake prior to
serving.