

Sponge Cake

Ingredients:

190g egg yolks
105g sugar
95g evaporated milk
162.5g vegetable oil
45g water
2.5g vanilla extract

230g cake flour
5g baking powder

382.5g egg white
Pinch salt
105g sugar

Directions:

1. Mix in yolk, sugar, milk, oil, water, vanilla in a bowl.
2. Sift flour and baking powder 3 times.
3. Mix the flour in the mixture. Do not over mix.
4. Mix egg white with salt. Beat the egg white until soft peak with a whisk. Add in sugar. Continue to whisk until medium/semi hard peak forms.
5. Fold in the egg white to the mixture in 3 times.
6. Pour the mixture in a greased pan. Bake in a pre heated oven (350F) until done (about 30 minutes).

If you have any questions, please email to me. I will be happy to answer.