

SPONGE CAKE



Preparation : 5 min - **Resting :** - - **Cooking :** 40 min - **Equipment :** -

Ingredients : 15

- 160 g flour, sifted - 5 eggs - 160 g caster sugar - 7 g baking powder, sifted - 1 knob unsalted butter for greasing

1. Fit the metal bowl with the whisk, add the eggs and sugar. Mix using the EXPERT programme for 5 minutes/speed 5/40°C. Add the flour and baking powder; restart (without heating) for 30 seconds/speed 3.
2. Butter and flour an 18-20cm charlotte mould or cake tin and pour the cake batter into it.
3. Bake for 40 minutes until golden brown and springy. Cool the cooked cake before turning it out onto a rack.

Cook Expert ■

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