

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

The following recipe was found on a draft.

(51) Vanilla Sponge Cake Dessert

2 cups of self rising flour

1/2 cup of melted lard or shortening

1 cup of milk

1/2 package of custard mix (2 1/2 ounces)

1 cup of sugar

3 teaspoons of vanilla extract

Mix milk, sugar and vanilla extract in a bowl. Stir in and dissolve sugar. Add custard mix and stir until smooth.

Sift in flour and add melted lard or shortening. Mix well.

Pour mixture into a round 9 inch layer cake pan. Allow to rest for 30 minutes.

Steam the cake over boiling water for 50 minutes.