

Perfect Sponge Cake

This Perfect Sponge Cake is made in the most classic way! Using only three ingredients, you will get the most moist, leveled cake that pairs perfectly with any of your favorite creams.

Ingredients

5 large eggs
3/4 cup sugar
1 cup all purpose flour

Method

Preheat oven to 350 °F.

Beat 5 eggs (no need to separate them) with sugar until it's three times in volume.

Using a spatula, fold in flour by thirds; be very gentle with the dough so you don't over mix it and lose the fluffiness.

Add cake batter to an oiled baking sheet. Springform baking pan works amazing, size 9-12 inches is perfect.

Bake at 350F for 30 minutes and check it using a wooden toothpick. If the cake is ready, the dough should not stick to the toothpick.

