

Home Baking Recipe:

Ingredients

1 lb Sponge Cake Mix*

7 oz liquid whole eggs (about 4 large eggs)

4 oz (1/2 cup) warm water

**Make sure to double the recipe for the 2 lb mix option*

Instructions

1. Preheat oven to 350°F (177°C).

Grease and line the bottom of a 9" round or 8" square cake pan with parchment paper (do not grease the sides — this helps the sponge climb).

2. Whip the batter:

In a stand mixer or large bowl, combine the mix, eggs, and warm water.

Whip on low speed for 30 seconds to combine.

Scrape down the bowl.

Whip on high speed for 5-6 minutes, or until thick, pale, and the batter falls in ribbons when lifted.

3. Pan and bake:

Pour batter into prepared pan and level the top.

Bake at 350°F for 22-25 minutes, or until golden, springy, and a toothpick comes out clean from the center.

4. Cool:

Let the cake cool in the pan for 5 minutes, then turn out onto a wire rack to cool completely.

Tips

Use room temperature eggs for better volume.

Don't under- or over- whip the batter.

Avoid opening the oven early to prevent collapsing.

This cake works well as a base for swiss rolls, layer cakes, jelly rolls, roulades, or tiramisu



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