

## RECIPE 2:

### Ingredients

1 lb Sponge Cake Mix

7 oz liquid whole eggs (about 4 large eggs)

4 oz ( ½ cup) warm water

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



Please Scan QR code for more information.

### 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 layer cakes, jelly rolls, or tiramisu