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

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 swiss rolls, layer cakes, jelly rolls, roulades, or tiramisu