

Simple Sponge Cake

Ingredients

- 3 eggs
- 100g castor sugar
- 85g self-raising flour

Notes on ingredients

Castor Sugar

Finely granulated white sugar.

Self-raising flour

A pre-mixed combination of flour and leavening agents (usually salt and baking powder).

Method

1. Preheat the oven to 190°C.
2. Grease a 20cm round cake pan.
3. In a medium bowl, whip together the eggs and castor sugar until fluffy.
4. Fold in flour.
5. Pour mixture into the prepared pan.
6. Bake for 20 minutes in the preheated oven, or until the top of the cake springs back when lightly pressed.
7. Cool in the pan over a wire rack.