

Pan di Spagna

Ingredients:

- * 4 Eggs
- * 2 Egg yolks
- * 200 g Sugar
- * 50 g Potato starch
- * 150 g Flour
- * 1 tsp Vanilla extract
- * Salt

Steps:

1. Preheat the oven to 200°C (400°F).
2. In a large bowl, mix together the flour, potato starch, sugar, and vanilla extract.
3. In a separate bowl, beat the eggs, egg yolks, and a pinch of salt until frothy.
4. Add the flour mixture to the egg mixture and stir to combine.
5. Pour the batter into a greased and floured baking pan.
6. Bake for 9 minutes in the preheated oven.
7. Remove from the oven and let cool.
8. Cut into squares and serve.