

Pan di spagna

Ingredients:

4 eggs

1/2 cup sugar

1/2 cup flour

1/2 cup butter, melted

Steps:

1. Preheat the oven to 160°C.
2. Beat the eggs and sugar together in a bowl until frothy.
3. Gradually stir in the flour, then stir in the melted butter.
4. Pour the batter into a greased and floured 20cm round cake pan.
5. Bake for 1 hour and 50 minutes, or until a skewer inserted into the centre comes out clean.
6. Allow to cool completely before serving.