

Pan di spagna

Ingredients:

4 eggs

250g sugar

250g flour

1 sachet of baking powder

1 pinch of salt

250g butter

Steps:

1. Preheat the oven to 160°C.
2. Separate the eggs.
3. Add the sugar to the egg yolks and whisk until creamy.
4. Add the flour, baking powder, salt and half of the butter to the egg yolks mixture.
5. Whisk until a smooth dough forms.
6. Add the remaining butter to the dough and whisk until incorporated.
7. Whisk the egg whites until stiff peaks form.
8. Gently fold the egg whites into the batter.
9. Pour the batter into a greased and floured baking pan.
10. Bake for 1 hour and 50 minutes.
11. Let the cake cool completely before slicing.