

## Chinese Steamed Cake

5 eggs, room temperature  
1 cup white sugar  
1 Tbl. water  
1 cup cake flour  
1/2 tsp. baking powder  
1 1/2 tsp. almond extract  
1/4 cup confectioner's sugar

1. Arrange steamer or wire rack over simmering water.
2. Line a 9-inch square or 9-inch round pan with waxed paper.
3. Separate the eggs. Place the yolks in a large bowl with the sugar and water. Beat with an electric mixer on medium speed until the mixture has increased about 3x in volume (about 5 to 10 minutes).
4. Whisk together the flour and baking powder.
5. Gently fold the flour mixture into the yolk mixture.
6. Blend in the almond extract.
7. Beat the egg whites with an electric mixer to stiff, not dry, peaks. Fold the egg white mixture into the batter.
8. Pour the batter into prepared pan. Rap the pan on the counter to get rid of large air bubbles.
9. Place the pan into the steamer.
10. Steam for about 20 minutes, or until a toothpick inserted into the center comes out clean.
11. Cool cake on a wire rack.
12. Dust with confectioner's sugar.