



Easy Sponge Cake

1 Cup sifted all-purpose flour
1 1/2 tsp. Cream of tartar
1/4 tsp. Salt (optional)
1 tsp. Baking Powder
¼ tsp. Baking soda
1 Tbsp. Unsalted butter
1/2 Cup milk
3 Eggs (separated)
1/2 Cup sugar
½ tsp. vanilla extract
Your favorite fruit, seasonal fruit, preserves or powdered sugar (optional)
Parchment paper

8-inch spring form pan
Microwave dish
Medium bowl
Electric mixer
Whisk
Rubber spatula
Wire cooling rack
Sifter

Before You Start

Preheat the oven to 375°. Line the inside bottom of an 8-inch spring form cake pan with parchment paper. In a microwave safe container combine milk and butter, microwave at 5 second intervals until completely melted, stir, and set aside.

Let's Make It!

In a mixing bowl, add the egg whites and beat on medium high until stiff peaks form. Then add the egg yolks and vanilla and continue to beat. Gradually add the sugar and mix until well combined. Remove the beater and fold in the cream of tartar, salt, and flour.

Add the baking soda to the milk and butter mixture and whisk well, fold into the batter. Pour the batter into the prepared pan. Use rubber spatula to scrape down the inside of the bowl. Place in the oven and bake for 30 minutes (or until the cake springs back when touched).

Remove from the oven and let cool for 5 minutes, then turn out onto a cooling rack.

***Katie's Tid Bits** When cooled, dust with confectioners' sugar
or get creative and try chocolate shavings or try...

Slicing the cake horizontally and

add seasonal fruit and whipping cream then put the top of the cake in place.

Or add fruit preserves and cream (or just cream, or just preserves)

Or slice and serve with whipping cream and fresh fruit

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