**Sponge Cake**

**Ingredients (Per Pair)**

3 eggs

¾ cup sugar

1cup SR flour

2 Tbs water

2 tsp vanilla

3 Tbs strawberry jam

Icing sugar to dust

**Method**

1. Preheat oven to 180°C.
2. Line 2 round baking tins with baking paper.
3. Sieve flour twice in a medium mixing bowl.
4. Separate eggs, egg white in a big mixing bowl and egg yolk in a small one.
5. Beat egg whites with electric beater (on high) until stiff peaks form. Gradually add sugar and beat until thick and glossy. Do not over-beat.
6. Add egg yolks, one at a time, beating well after each addition.
7. Add vanilla. Beat to combine.
8. Gently fold in sifted flour and then fold in water.
9. Divide mixture evenly between 2 lined round tins.
10. Bake for 12-15 minutes or until cake springs back when touched.
11. Remove cakes from tins and cool on a wire rack.
12. Place jam in a 1cup measuring cup and stir to soften.
13. When cool, spread one sponge cake with jam and place the other sponge on top.
14. Dust with icing sugar.

**Learning Intention**

**To know how to make and maintain the aeration when making a sponge.**

1. Identify the 2 ways that aeration is created with a sponge? Explain how.
2. What is done to maintain the fluffiness of the mixture?
3. If time wasn’t limited, how would you like to decorate your sponge?