

Step by step of the preparation: how to cook sponge cake

Home:

1. Beat the oil with the sugar in a bowl until it takes on a soft consistency. 2. Add the 3 eggs. Mix very well until making sure it is well incorporated.

2. Add the flour, milk and lemon zest/vanilla essence. Mix for a few minutes.

3. Take a mold, butter it and then cover it with a little flour. This is for the

Sponge cake does not stick. 5. Once the mixture is homogeneous, introduce it into the mold.

6. Turn on the oven at a temperature of 180° and put the mold in for approximately 45 minutes.

7. Remove the mold and wait for it to cool for several minutes.

8. Once the mold is finished cooling, carefully remove the cake.

9. Sprinkle the surface of the cake with icing sugar. 10. Done! You already have a fabulous homemade sponge cake to eat with family or friends.

Vanilla sponge cake recipe

Ingredients to cook a homemade sponge cake (6

People):

3 eggs

1 cup of oil

50ml of milk

1 cup of sugar

2 cups of flour 0000

1 teaspoon baking powder zest of 1 lemon or vanilla essence icing sugar