

Hot Milk Sponge Cake (Small)

Ingredients

- 2 eggs
- 1 cup sugar
- 1 cup flour
- 1 tsp baking powder
- Pinch of salt
- 1/2 cup whole milk, scalded
- 2 Tbsp butter
- 1/2 tsp vanilla
- 1/4 tsp lemon extract or 1 tsp fresh lemon zest

Instructions

1. Preheat oven to 400°F. Grease and flour an 8x8 pan or two 8" round layer pans.
2. Beat eggs and sugar together vigorously until thick, pale, and ribboney - approximately 3-5 minutes with a mixer.
3. Sift together flour, baking powder, and salt; fold gently into the egg and sugar mixture.
4. Heat milk and butter together in a small saucepan until butter is melted and milk is just scalded (steaming but not boiling). Do not let it cool.
5. Add vanilla and lemon to the hot milk mixture.
6. Quickly fold the hot milk mixture into the batter, mixing just until combined.
7. Pour immediately into prepared pan - batter will be thin.
8. Bake at 400°F for 20-25 minutes, until golden and a toothpick inserted in the center comes out clean.
9. Cool in pan for 10 minutes before turning out.

Sponge cake (Small)
Hot milk

- 2 eggs } beat
- 1³/₄ cup sugar } beat
- 1 ... flour 7. ad
- 1¹/₂ teaspoon baking powder
- 1/2 cup boiling ~~water~~ milk
- piece butter (good)
- salt, vanilla + lemon

Bake - 200c 25 - 400

