

CORNFLOUR SPONGE CAKE



CORNFLOUR SPONGE CAKE

3 eggs

125 g caster sugar

$\frac{1}{3}$ cup cornflour

$\frac{1}{2}$ cup flour

1 $\frac{1}{2}$ teaspoons baking powder

2 tablespoons hot water

1 teaspoon melted butter

Preheat oven to 180°C. Grease and flour two 20 cm sandwich tins.

Place egg whites in a clean, dry bowl. Beat until stiff peaks form. Gradually add sugar. Beat until thick and glossy.

Fold in egg whites and combine. Sift together cornflour, flour and baking powder three times. Gently fold into mixture with water and melted butter. Divide mixture evenly between prepared tins.

Bake for 15-20 minutes or until cake spring back when touched. Remove from tins. Cool on a tea-towel placed on a cake rack. When cool sandwich together with filling of your choice.

I sandwiched and covered the top with white chocolate canache.

Recipe and Photo: Nicolette Papas