

# WARM WATER SPUNGE CAKE – CUPCAKES



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3 large eggs

280 ml sugar

3 1/2 teaspoon baking powder

375 ml flour

3 tablespoons butter

200 ml water

Beat eggs and sugar until white and fluffy.

Fold in flour.

Sprinkle baking powder over.

Boil butter and water and pour over mixture immediately.

Fold in well.

Pour into 2 prepared baking tins or into cup cake moulds.

Bake at 180°C for 20 min or at 160°C for fan ovens.

Cupcakes 15 to 18 minutes.

Recipe posted by Anneliese Niemandt