

Easy Vanilla Sponge Recipe

Here, I'll show you how to make a **vanilla sponge cake** that can be used as a **base** for many **baking recipes**. The given quantity is suitable for a baking tin with a **25 cm (9.8 inch) diameter!**

*For this recipe, you will need **two bowls**, a **silicone spatula**, a **hand whisk**, a **hand mixer**, a **25 cm cake tin**, and some **baking paper**.*

Ingredients you need:

- **300 g** plain flour
- **200 g** white sugar
- **1 Pack** of vanilla sugar
- **1 teaspoon** of vanilla extract
- **1/2 teaspoon** salt
- **2 teaspoons** baking powder
- **2** eggs
- **80 ml** vegetable oil (flavor neutral)
- **200 ml** milk (or any milk you prefer)

Start by placing the **flour** in a **bowl**, then add the **baking powder**, **salt**, and **vanilla sugar**.

In another **bowl**, whisk together the **eggs** and **sugar** for about **2–3 minutes** until the mixture becomes **light, airy**, and roughly **doubles** in volume. Next, add the **oil** and **milk** to the same bowl and **combine** gently with a **whisk**. Stir in a

teaspoon of **vanilla extract**. Using a **sieve**, gradually add the **dry ingredients** into the batter, whisking slowly each time until everything is fully incorporated.

Prepare the **cake tin** by lining **only** the **bottom** with **baking paper (do not grease the sides)**, as the batter needs to **cling** to them while baking in order to **rise properly**.

Bake at **180°C (350°F)** for about **25 minutes**. Once you can **smell the cake**, check doneness with a **toothpick**, if it comes out **clean**, the cake is **ready**.

Remove it from the oven and **gently** run a **knife between the edges of the tin and the cake** to release it. If your cake tin has a removable base, take it out carefully; otherwise, **allow the cake to cool before flipping it out**. Chill in the fridge for around **20 minutes** before serving or using further.

