

Sponge Cakes (海綿蛋糕)

Ingredients:

egg	2
castor sugar	50g
flour	50g
vanilla essence	½tsp
warm water	1 Tbsp.

Decoration:

icing sugar	1 Tbsp.
glazed cherry	4 no

Method:

1. Prepare a round cake tin. Preheat an oven to 180°C.
2. Whisk eggs and sugar until the mixture is thick and creamy.
3. Sieve flour into the mixture and fold it in lightly with a metal spoon.
4. Add vanilla essence. Mix well lightly.
5. Pour the mixture into the tin. Bake for 15 to 20 minutes.
6. Remove the cake from the tin. Cool on a cooling rack.

Decorate with icing sugar and glazed cherry.