SPONGE CAKE

GENIOSE

Yield: 2 8” cakes

Oven Temperature: 350⁰F

**Recipe**

½ cup cake flour

¼ cup all-purpose flour

1 teaspoon baking powder

¼ teaspoon salt

3 Tablespoons Milk

2 Tablespoons unsalted butter

½ teaspoons vanilla extract

5 eggs, room temperature

¾ cup sugar (separated)

Directions:

1. Grease two 8” pans with melted butter and cover the bottom of the pan with a round of parchment paper. Sift flours, baking powder and salt on a piece of parchment paper. Heat milk and butter in a small saucepan over low heat until butter melts. Remove from heat and add vanilla, cover and keep warm.
2. Separate three of the eggs, placing whites in bowl of standing mixer with a whisk attachment. Be careful not to get any yolks in the whites as they will not whip if any fat is present. Put remaining eggs and the 3 egg yolks in a separate bowl. Beat the 3 egg whites on high speed until whites are foamy. Gradually add 6 T of sugar, continue to beat until soft, moist peaks. (DO NOT OVERBEAT). Transfer whites to a large bowl and put the yolks and eggs into the same bowl that the whites were in.
3. Beat yolks/eggs with remaining 6 T of sugar. Beat on medium-high speed until eggs are very thick and pale yellow (about 5 minutes). Add beaten eggs to whites.
4. Sprinkle flour mixture over beaten eggs and whites: FOLD very gently 12 times with a large rubber spatula. Make a well on the side of the batter and pour milk into bowl . Continue folding until no flour shows about 8 strokes.
5. Immediately pour batter into prepared pans. Bake for approximately 20 minutes. Immediately take out of pans so they don’t stick.