

Chinese Steamed Sponge Cake

Ingredients:

- 5 eggs, at room temperature
- 1 cup plain flour, sifted
- 1 cup sugar

Steps:

- Prepare an 8 inch cake pan, line with parchment paper.
- Boil water in wok, set steam rack ½ inch over water.
- Meanwhile, use an electric mixer, beat eggs and sugar with high speed for about 10 minutes or until the batter become thick, creamy and pale in color.
- Gradually fold in flour with spatula, mix until no lumps and the batter is smooth.
- Pour batter into cake pan, steamed at high heat for 20 – 25 minutes or until an inserted skewer come out clean.
- When steaming, watch water level closely, top up with hot boiling water if necessary.