

# The Genoise sponge cake



**Serves :**

Ø20 cm



**Prep :**

25 min.



**Rest :**

Freezing : -  
Refrigeration : -



**Cook :**

Temperature : 356°F  
Time : 13 min.

## Special equipment

- Pastry ring Ø20 cm

## List of recipes

- The genoise sponge cake



# Steps

- 🌀 **Whip the eggs and sugar together**  
*for 5 to 10 minutes (until it forms a ribbon)*
- 🌀 **Sift the flour and almond powder**
- 🌀 **Gently mix together**
- 🌀 **Bake for 12-13 minutes at 180°C/356°F**

## Ingredients



- ☑ 100 g ~ Whole egg (x2)
- ☑ 60 g ~ Superfine sugar
- ☑ 50 g ~ Pastry flour
- ☑ 30 g ~ Almond powder  
(or pistachios)

## The genoise sponge cake

- In the bowl of a stand mixer, add 2 whole eggs and 60g of superfine sugar. Whisk for 5 to 10 minutes, gradually increasing the speed. The mixture should form a ribbon, meaning it should flow slowly and continuously.
- Sift 50g of pastry flour and 30g of almond powder (or pistachio powder) over the top of the batter.
- Gently mix everything together using a rubber spatula, being careful not to deflate the batter.
- Once the batter is smooth and well combined, pour it onto a baking sheet lined with parchment paper and placed inside a 20cm round cake ring.
- Bake for 12-13 minutes at 180°C/356°F in a fan-assisted oven.



## ❖ **Chocolate sponge cake:**

- Whole eggs: 150 g
- Sugar: 100 g
- Flour: 50 g
- Cornstarch: 30 g
- Baking powder: 1.5 g
- Cocoa powder: 20 g

## ❖ **Plain sponge cake:**

- Whole eggs: 100 g
- Superfine sugar: 62 g
- Pastry flour: 62 g

## ❖ **Important note:**

In the original recipe, the sponge cake is prepared using a double boiler method. This means that when you beat the eggs with the sugar, it should be done over a double boiler, never exceeding 45°C/113°F.

If your sponge cake batter appears too liquid, don't worry!

Bake it in a round cake pan: the "moule à manqué" is actually named for this well-known use.

When baking a sponge cake on a parchment-lined baking sheet, take the time to let it cool on a wire rack. It will be less fragile to handle, and it will be much easier to gently remove it from the parchment without removing the thin golden crust that has formed.