

Dought on sponge cake

Difficulty: □□□□□

Preparation time: 45minutes , Cooking time: 30minutes

Total time: 1hours 15minutes , Serving number: **16**

0 Calories , **0 g** Sugars , **0 g** Fats , **0 g** Proteins

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Preparation

Eggs should be at room temperature, so prepare them in advance. Separate yolks from the whites. At yolks add 120 g powdered sugar a bag of vanilla sugar, 2 tablespoons hot water and whisk together until the sugar dissolves producing a light foam. Solid snow very gently mix with the foam from the egg yolks and mix together with flour. Pour into a cleared form and bake for 30 minutes at 180° C.

Tip for the Recipe

Preheat oven to in advance so we can put the dough ready to bake immediately after completion, otherwise it could fall fluffy dough.

Ingredients

- 6 eggs
- 200 g of icing sugar
- 1 vanilla sugar
- 200 g of medium ground flour

Categories

Year-round, Products of milk and eggs, Helper recipes, Dough