

Sponge Cupcake

The recipe calls for cake flour and corn flour therefore these sponge cupcakes are super light and soft. They can be serve plain or with a dollop of cream, jam or even yogurt.



Lately I have been craving for sweets, not the really sweet sweets, something light and yet sweet. After searching on the internet for a while I saw a few recipes for sponge cupcakes and decided to adapt the recipe from here.

This recipe is very simple and easy, and the cupcakes are

really light. You can always add some whipped cream and fresh fruit on top of it, color it as your palate desire.

Ingredients:

- 2 eggs
- 4 tablespoons sugar
- 2 tablespoons honey
- 40 g cake flour
- 20 g corn flour
- 1 tablespoon milk
- 1 tablespoon butter
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 pinch tartar





Method:

Pre-heat oven to 350F

Separate the egg yolk from the egg white.

In a medium bowl, sift together cake flour, corn flour and salt.

Beat the egg white until foaming, add tartar, beat a little more and slowly add 2 tablespoons of sugar until soft peaks form. Set aside.

Beat the egg yolk with 2 tablespoons of sugar, honey and vanilla extract until reach a pale yellow.

Mix approximately 1/3 portion of the egg white into egg yolk mixture, mix well gently with a spatula, add in approximately $\frac{1}{2}$ portion of flour mix, always gently, add another 1/3 portion of the egg white into the batter and the flour mix. Finally add the last 1/3 portion of the egg white to the batter.

Add the milk and the melted butter to the batter, always gently to not deflate the egg white.

Pour the batter into paper cups (8 medium muffin's size). Bake at 350F for approximately 15 to 20 minutes

Remove the cupcakes from the oven. Cool on the rack and serve.





If you enjoy this easy and simple recipe for sponge cupcakes, you might want to take a look at Black Forest Swiss Roll recipe.

Thanks for visiting Color Your Recipes...have a colorful week!