** Making the Finest Chocolate Sponge Cake**

**Goal:** To make an appetizing cake for cherished loved ones!

**Serves:** ~8 people **Prep time:** ~1 hour **Budget:** ~$20

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| **Ingredients:** | **Equipment:** |
| * 4 eggs - room temp. (20°C/70°F)
* Cocoa Powder - 1/2 cup or 50g
* Baking Soda - 1/4 teaspoon
* Salt - 1/4 teaspoon
* Powdered Sugar - 1 cup or 150g (Alternative: Regular granulated sugar - 3/4 cup)
* Baking Powder - 1 1/2 teaspoon
* All-Purpose Flour - 1 cup or 130g
* Vegetable Oil - 3/4 cup or 180 ml
* Vanilla Essence - 1 1/2 teaspoon
 | * Sifter
* 2 mixing bowls
* Electric hand mixer
* Spatula
* 6, 7 or 8-inch baking pan
* Parchment paper
* Oven
* Whisk
* Oven mitts
* A plate bigger than the baking pan
* Knife
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**Instructions:**

**Step 1:** Grab your mixing bowls, the sifter, all-purpose flour, baking powder, baking soda and salt. Place sifter over the mixing bowl. Pour the flour, baking powder, baking soda and the salt into the sifter. Sift them into the bowl.

**Step 2:** Get the cocoa powder (1/2 cup or 50g). The sifter should still be over the mixing bowl. Dump the cocoa powder into the sifter and sift it into the bowl.

**Step 3:** Now that all the sifted ingredients are in the bowl, get your whisk and **coalesce** the sifted ingredients. After it is mixed, put the bowl aside for now.

**Step 4:** Take your second mixing bowl and the 4 eggs, remember that the eggs must be room temperature which is around 20°C/70°F. Next, crack each egg into the second mixing bowl. Make sure no eggshells get in the bowl. Grab your electric hand mixer and blend the eggs. Beat on low speed for 1 minute.

**Step 5:** Bring over the powdered sugar (1 cup or 150g) or the regular granulated sugar (3/4 cup). Divide the sugar into 3 batches. Add one batch of sugar to the egg mix. Blend with the electric hand mixer for 1 minute. Add another batch and blend for 2 minutes. Finally, add the last batch and blend until frothy.

**Step 6:** When the egg mix is frothy, add the vegetable oil (3/4 cup or 180ml) and the vanilla essence (1 1/2 teaspoon). Grab the electric hand mixer and blend the concoction on low speed for 1 minute or until everything is mixed together.

**Step 7:** Bring over the first mixing bowl, which has the dry ingredients (all-purpose flour, baking powder and baking soda, salt and cocoa powder). Separate the dry ingredients in 3 batches. Add the first batch to the second mixing bowl. Take your spatula and fold and mix the batter. Mix until mostly combined. Add the second batch and fold and mix the batter until mostly combined again. Lastly, add the remaining batch and mix until the batter is smooth and one colour (**brown**).

**Step 8:** Preheat the oven to 180°C. Take your baking pan (6, 7 or 8-inch) and parchment paper. Cover the inside of the pan with parchment paper. Pour the batter into the baking pan. Gently lift and drop the pan ~ 2 cm off the counter five times to release bubbles.

**Step 9:** When the oven is ready and preheated, open the oven door and put in the baking pan. Leave it inside for 30-35 minutes.

**Step 10:** After done baking, wear oven mitts to take the baking pan out since it’s really hot. Put the pan on the table. Let it cool for 5-10 minutes.

**Step 11:** When it is completely cool, get the plate that’s bigger than your baking pan. Take the cake out of the pan and put the cake on the plate.

There you go! You have baked the world’s **preeminent** chocolate sponge cake.

Enjoy!