S P O N G E C A K E

Ingredients
10 grams baking powder
120 grams cornstarch
100 grams of flour
70 grams vegetable oil
100 ml hot water
tablespoon vanilla
180 grams of sugar
4 large eggs

Directions
First, we turn on the oven at 160 degrees. To prepare the mixture: In a bowl we put the egg whites and half the amount of sugar, then we mix them well for about 3-4 minutes, and then in another bowl we put the egg yolks and the remaining half of the sugar, flavored, then we mix them well, then add hot water with constant stirring. To the mixture, then add olive oil and stir it with the mixture, then add starch, flour and baking powder, then mix the ingredients well, then add the second bowl to the first bowl and stir all the ingredients. Method of application: We grease the mold with a little butter, then add a little flour to it, then we pour the cake mixture into the mold, then add a few pieces of walnut, and then we put the mold into the oven for 40 minutes, and after 40 minutes we turn off the oven temperature and leave it for 5 minutes Then we open the oven door a little and leave it for 10-15 hours, and then the cake is ready.

C H E F O M A R

Bon Apetit!