

## **Basic German-Style Chocolate Sponge Cake**

This basic sponge cake can be used in several different finished layer cake recipes. This chocolate sponge cake has a hint of cinnamon as well, and is the basis for my Schwarzwälder "Kirchtorte", or Black Forest Cherry Cake.

Makes one 9 inch cake in a springform pan or two 9 inch layer cakes.

**Prep Time:** 20 minutes

**Cook Time:** 25 minutes

### **Ingredients:**

- 2/3 c. cake flour, 75 grams
- 1/4 c. cornstarch, 30 grams
- 1/2 c. cocoa powder, 20 grams
- 1/4 tsp. cinnamon
- 1/2 tsp. double acting baking powder
- 4 eggs
- 2 T. hot water
- 1/2 c. sugar, 100 grams
- 1/2 tsp. vanilla extract or 1 T. vanilla sugar
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### **Preparation:**

Measure dry ingredients by spooning lightly into a cup and levelling off. Do not pack flour or it will be the wrong amount. Mix dry ingredients together in a bowl and set aside.

Grease a 9 inch springform pan and line the bottom with wax paper, cut to fit. Flour the sides of the pan. Turn the oven on to 350°F to preheat.

Break 4 eggs into the bowl of a mixer, mix for 1 minute, medium speed. Turn to high speed and drizzle the hot water into the eggs while mixing. Add the sugar and vanilla sugar (or vanilla) and keep mixing on high for about 5 minutes, or until eggs are creamy yellow and very thick, like a sauce. Remove from mixing stand and switch to a hand spatula for the next step.

Sift half of the dry ingredients over the egg mixture and fold in until almost gone. Repeat with the other half. Do not over mix (you will deflate the egg mixture) but scrape the bottom of the bowl several times, to make sure you have incorporated all the dry ingredients.

Pour batter into the springform pan and smooth top. Place in oven, on the second shelf from the bottom for 20 to 25 minutes. Remove from oven and cool completely before frosting.