Sponge Cake

Ingredients
- 6 large eggs, room temperature
- 1 cup granulated sugar, 210 grams
- 1 cup all-purpose flour, 130 grams
- 1/2 tsp baking powder

Method:

- In the bowl of an electric stand mixer fitted with whisk attachment beat 6 large eggs for 1 minute on high speed. If you're using a hand mixer, beat for 2-4 minutes. With the mixer on, gradually add 1 cup sugar and continue beating 8-10 minutes until thick and fluffy. You're looking for the mixture to be aerated enough that it makes thick ribbons when you lift the beaters.
- Whisk together 1 cup flour and 1/2 tsp baking powder then sift this mixture into fluffy egg mixture one third at a time. Fold with a spatula with each addition just until incorporated. Scrape spatula from the bottom to catch any pockets of flour and stop mixing when no streaks of flour remain. Do not over-mix or you will deflate the batter.
- Pour into a greased 13x9 pan and bake at 350˚F for 23-28 minutes, or until top is golden brown.