

Antoinette's Sponge Cake

1 cake pan
1 piece of Parchment paper/ cut rite paper
Oven temp 350 degrees

1 cup of Butter (2 sticks) Unsalted
1 ¼ cup Sugar
5 large eggs
¾ cup milk
2 cups flour (sifted)
1 tsp baking powder
½ tsp cinnamon
½ tsp nutmeg
½ tsp salt
1 tsp Vanilla extract
½ tsp almond extract
1 tsp lemon zest
1 tablespoon orange juice

Preheat oven to 350 grease and line cake pan with parchment paper (use your wrapper from your butter to grease your cake pan)

Cream butter and sugar for 10 to 14 minutes until light and fluffy, crack eggs into a separate bowl, add in eggs one at a time until all have been incorporated into the batter, add in extracts and zest and orange juice/lemon juice.

Slowly add in sifted flour little by little adding milk with the flour until all blended add in baking powder, cinnamon, nutmeg, salt, beat for 8 to 10 minutes. Add batter to greased pan. Bake in oven at 350 for 50 minutes or until knife inserted comes out clean. Let cake cook for 15 minutes in pan before removing.

Icing Drizzle

1 cup powdered sugar
3 tablespoons lemon juice
Mix with a spoon and drizzle all over the cake