

# Kuwaiti Sponge Cake

Yield: 8 servings

## Ingredients:

4 Eggs  
1 teaspoon Vanilla extract  
1 1/2 cup Powdered sugar  
1 1/2 cup Flour, sifted  
1 tablespoon Baking powder  
1/4 cup Butter, softened



## Directions:

Preheat the oven to 350°F. Grease and flour a 9 inch loaf pan.

Separate 4 eggs.

Using the Kitchen Aide mixer and paddle, cream the egg yolks until thick and lemon colored.

Gradually add the vanilla and the powdered sugar.

Sift flour and baking powder in a medium bowl. Add the dry ingredients and the butter to Kitchen Aide mixer; beating 3 minutes on high speed, scraping the bowl occasionally.

In a medium bowl, using a hand electric mixer, whip the egg whites until stiff.

Using a rubber spatula, fold them lightly into the cake batter.

Spread the mixture into the prepared pan.

Bake for 20 minutes.