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Basic Sponge Cake

Delicately soft, airy, and melt-in-your-mouth delicious, this classic sponge cake is a timeless favorite for any occasion. Made with just a few simple ingredients—eggs, sugar, flour, and a touch of vanilla—this cake is all about technique, creating a perfectly risen, golden-brown beauty that serves as the ideal base for layered cakes, trifles, or enjoyed simply with a dusting of powdered sugar.

Whether you're a beginner or a seasoned baker, this fail-proof sponge cake recipe delivers consistently light and tender results. Serve it with fresh fruit and whipped cream, or dress it up for birthdays and celebrations—the possibilities are endless!

Don't forget to check out my flavor variations at the bottom of the page!

Need to frost the cake? Get my frosting recipe 👉 [here](#).

Ingredients:

Makes 2-8" cakes

- 226g bread flour, sifted
- 454g eggs (approx. 8 large eggs)
- 454g sugar
- 2 tsps vanilla paste or extract
- 2- 8" cake pans

Instructions:

1. Prepare the Oven and Pan

Preheat your oven to 350°F (177°C).

Line the bottom of each 8-inch (20cm) round

cake pan with parchment paper. Do not grease the sides—this helps the batter rise properly.

2. Warm the Eggs and Sugar

In a heatproof bowl, combine the eggs and sugar. Set the bowl over a pot of simmering water (double boiler method), making sure the bottom doesn't touch the water. Gently whisk until the mixture is warm to the touch (around 104–113°F / 40–45°C) and the sugar is dissolved.

3. Whip to Ribbon Stage

Remove the bowl from the heat. Using a stand mixer or hand mixer, beat the egg mixture on high speed for 6–8 minutes, or until it triples in volume and reaches the ribbon stage—when the batter falls in thick ribbons and sits on the surface before slowly disappearing.

4. Add Vanilla

Reduce the mixer speed to low and add the vanilla paste or extract, mixing just until incorporated.

5. Fold in the Flour

Sift the bread flour again over the batter in 2–3 additions. Gently fold using a spatula or balloon whisk after each addition, being careful not to deflate the mixture. Use a light hand and scrape the bottom and sides of the bowl to ensure all the flour is incorporated evenly.

6. Pour and Bake

Pour the batter into the prepared pans. Gently tap the pans on the counter once to remove large air bubbles.

Bake for 30–35 minutes, or until the top is golden and a toothpick inserted into the center comes out clean.

7. Cool

Remove from the oven and immediately invert the pan onto a wire rack (if the pan is tall enough to support this) or let it cool upright. Once cool, run a knife around the edges and gently release the cake from the pan.

Delicious Flavor Variations

Lemon Sponge Cake

- Add: 1 tbsp fresh lemon zest + 1 tbsp lemon juice

- Optional: Replace vanilla with lemon extract
- Perfect with: Lemon curd, whipped cream, or a light glaze

Chocolate Sponge Cake

- Swap: Replace 20g of the bread flour with unsweetened cocoa powder (use 93g flour + 20g cocoa)
- Optional: Add ½ tsp espresso powder to enhance the chocolate flavor
- Great for: Layer cakes with ganache or chocolate buttercream

Coconut Sponge Cake

- Add: 1 tsp coconut extract
- Optional: Fold in 2–3 tbsp finely shredded, unsweetened coconut (very gently!)
- Topping idea: Coconut whipped cream & pineapple for a tropical twist

Vanilla Berry Sponge Cake

- Keep the base vanilla recipe
- Add: Layer sliced fresh strawberries, raspberries, or blueberries between layers with whipped cream or mascarpone
- Optional: Brush layers with berry syrup for added moisture

Nutty Sponge Cake

- Add: ½ tsp almond extract
- Optional: Replace 20g of the flour with finely ground hazelnuts or almonds
- Serve with: Chocolate ganache or coffee cream

Coffee Sponge Cake

- Add: 1–2 tsp instant espresso powder dissolved in 1 tsp hot water, added with the vanilla
- Perfect for: Tiramisu-inspired cakes or pairing with mascarpone filling