



Easy & Moist Sponge Cake

Method

Ingredients

- 1 cup + 2 tbsp softened butter
- 1 ½ cups white sugar
- 4 eggs
- 3 ½ cups all-purpose flour
- 2 cups buttermilk
- 2 tbsp vegetable oil
- 2 tbsp vanilla extract
- 3 tsp baking powder
- ¼ tsp baking soda
- 1 tsp salt

1. Prep

- Preheat oven to 350°F (175°C).
- Grease your baking pan well, then coat lightly with flour.

2. Cream Butter & Sugar

- Beat the butter and sugar together until light and fluffy.
- Scrape down the bowl as needed.

3. Add Eggs

- Add the eggs one at a time, mixing fully between each addition.

4. Flavors

- Mix in the oil and vanilla extract until smooth.

5. Dry Ingredients

- In a bowl, whisk together the flour, baking powder, baking soda, and salt.
- (No sieve needed — whisking is enough.)

6. Alternate Mixing

- Add the flour mixture to the butter mixture in three parts, alternating with the buttermilk.
- Mix gently — avoid overmixing to keep the cake soft.

7. Final Mix

- Once combined, turn the mixer to high for 3 seconds only, then turn off.

8. Bake

- Pour batter into the prepared pan.
- Bake at 350°F for 45–60 minutes (depending on your pan).
- Cake is done when a toothpick comes out clean.

9. Cool

- Let the cake cool in the pan for 10 minutes, then move to a rack to cool completely.

Tips

- Scraping down the bowl while mixing ensures an even texture.
- Buttermilk prevents dryness — don't substitute unless necessary.
- Avoid overbaking — start checking at 45 minutes.