Recipe for sponge cake

ingredients
3 eggs
3 dl granulated sugar
2 teaspoons vanilla sugar
2 teaspoons baking powder
75 grams of butter
1 dl water
3 dl wheat flour

Equipment you will need
Baking pan
electric beater

Do like this
° Grease and flour a baking pan, a little bigger then 1,5 liters.
° Put the oven on 175°C

* Beat the egg, sugar white and fluffy with a electric beater.

*Add the vanilla sugar and baking powder. Beat together with an electric beater.

* Add the flour and beat carefully with the electric beater.

* Melt the butter, pour in the water and let it boil. Then pour in the batter and beat until smooth. As soon as the batter is smooth then pour the batter in the pan and place it directly into the oven. It's important to be fast because the heat will make the baking powder start to take effect.

* Bake in the lower part of the oven at 175 ° C about 45 minutes.

* Let the cake cool in the tin for a little while. Tip it over, allow the cake to cool in the form.