



Apple sponge cake

NIBBLEDISH CONTRIBUTOR

Ingredients

For sponge cake:

- 4 eggs
- 125 grams of sugar
- 85 grams of wheat flour
- 40 grams of potato starch
- 1 spoon of baking powder
- pinch of salt

For punch:

- 1/2 cup of green tea
- 2 spoons of lemon juice
- 2 spoons of sweet liqueur

For apple jelly:

- 5 apples, peeled, cubed and cooked till they turn into jelly
- 1 package of pineapple jelly

For garnish:

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- 60 grams of dark chocolate, melted
 - 3 spoons of coconut flakes
 - 3 spoons of almond flakes
 - 4 pieces of dried mango, sliced

Instructions

1. Break eggs, separating whites from yolks
2. Beat whites with pinch of salt, till firm foam, then add sugar bit by bit still beating the whites, then add yolks, one by one continue beating
3. Sift the flour, potato starch, baking powder in separate dish, mix well, then add bit by bit to whites mixture and mix very gently
4. Pour dough at baking tray
5. Bake in preheated oven, about 180 degrees, about 8 min
6. Let it cool down, cut in half
7. Mix punch ingredients and pour it over the sponge cake
8. Make jelly following package directions, but use only half water which is normally required (standard in Poland is 2 cups of water per 1 package of jelly, so in this case only 1 cup of water)
9. Cool down jelly, add mashed apples, mix well, when it's almost set, pour it over half of sponge cake and cover with the other half
10. Melt dark chocolate and pour it over the top of cake, garnish with coconut flakes, almonds flakes and dried mango
11. Keep in the fridge about 2 hours and then it's ready to eat