

# Simply Sponge

Recipe Courtesy : Raji John Neroth



## Ingredients

Caster Sugar -1 cup\*  
Eggs -2nos  
Plain Flour -1 Cup\*  
Baking Powder-1tsp  
Lime -1 (medium sized )  
Milk -1/2 cup  
Unsalted Butter - 50 gms

(1 cup = 200ml)

## Caramel Sauce

(To cover the whole cake,  
reduce by half, if you need to  
cover the top only)

Granulated Sugar -8 tbsp  
Unsalted Butter -2tbsp  
Hot milk - 4 to 6 tbsp  
Chopped and Roasted nuts

An hour.. that's all you need for this light sponge cake! This is my go to recipe when I've run short of resources and if I have completely exhausted myself. But please don't get misled by its simplicity, it's definitely a keeper!

I have never interacted with "Raji chechi" but have heard plenty about her. She is the lady with the magic fingers and a heart of gold! Just like her recipe, she has a talent to weave amazing sustainable decor ideas with the available resources!

- Line and grease a 6 inch baking dish. Preheat the oven to 180 degrees.
- Beat the eggs till frothy and creamy. Add the sugar and beat again.
- Keep the milk for boiling in a saucepan and once it boils. Switch off the flame and add the butter. Let it melt in the saucepan.



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- Sift the baking powder with flour. You could replace with 1 cup\* self raising flour .
- Alternately, fold the flour and lime juice to the egg-sugar mix. If you want the cake to taste more “citrusy” , you could add a little zest of lime.
- Now add the hot milk-melted butter mix to the batter. Fold in and pour it into the prepared baking dish .
- Bake in the oven at 180 degrees for 40 minutes. Once done, check with a skewer to see if it comes out clean. Take it out of the oven and let it cool.

### Caramel Sauce

- Heat the sugar on a low-medium flame . Let it reach a very light brown colour.
- Now add the butter and blend it well.
- Add the hot milk to this mix and keep stirring till it reaches a pouring consistency. Now remove from flame.
- Pour over the cake and decorate with nuts

For any queries:  
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