

Mini Chinese Sponge Cakes - Light, Fluffy & Irresistibly Cute

A bite-sized treat with a light, fluffy texture and subtle vanilla-custard flavor



OVEN
350°F

TIME
15 min

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INGREDIENTS

1 cup all-purpose flour
... cup custard powder
1 tsp baking powder
 $\frac{1}{2}$ tsp baking soda
4 large eggs
 $\frac{3}{4}$ cup granulated sugar
... cup milk

... cup vegetable oil
1 tsp vanilla extract

Instructions:

? 1. Prep & Preheat:

Preheat your oven to 350°F (175°C).

Line a muffin tin with mini cupcake liners or prep small molds.

? 2. Mix the Dry Ingredients:

In a bowl, sift together: 1 cup flour

Set aside.

? 3. Whip the Eggs:

In a large bowl, beat the eggs and sugar with a hand or stand mixer on high for 5-7 minutes until pale, fluffy, and tripled in volume.

? 4. Combine Wet Ingredients:

Mix in: ... cup milk

Beat briefly to combine.

? 5. Fold in the Dry Ingredients:

Gently fold the sifted dry ingredients into the wet

batter.

Be careful not to overmix-you want to keep the air in the batter.

? 6. Fill & Bake:

Divide the batter into molds, filling each about 2/3 full.

Bake for 12-15 minutes, or until a toothpick comes out clean.

? 7. Cool & Serve:

Let the cakes cool slightly in the tin before transferring to a rack.

Serve warm or at room temperature.

Tips for Success:

Room temperature eggs whip better-don't skip this step!

Fold the flour in in stages to avoid deflating the batter.

Want even more bakery-style flavor? Add a dash of almond extract.

These freeze beautifully-just reheat briefly in the microwave to enjoy later.

DIRECTIONS

1. ? 1. Prep & Preheat: Preheat your oven to 350°F (175°C).
2. Line a muffin tin with mini cupcake liners or prep small molds.
3. ? 2. Mix the Dry Ingredients: In a bowl, sift together: 1 cup flour
4. ... cup custard powder
5. 1 tsp baking powder
6. ¼ tsp baking soda
7. Set aside.
8. ? 3. Whip the Eggs: In a large bowl, beat the eggs and sugar with a hand or stand mixer on high for 5-7 minutes until pale, fluffy, and tripled in volume.
9. ? 4. Combine Wet Ingredients: Mix in: ... cup milk
10. ... cup vegetable oil
11. 1 tsp vanilla extract
12. Beat briefly to combine.
13. ? 5. Fold in the Dry Ingredients: Gently fold the sifted dry ingredients into the wet batter.
14. Be careful not to overmix-you want to keep the air in the batter.
15. ? 6. Fill & Bake: Divide the batter into molds, filling each about 2/3 full.
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17. ? 7. Cool & Serve: Let the cakes cool slightly in the tin before transferring to a rack.
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20. Fold the flour in in stages to avoid deflating the batter.
21. Want even more bakery-style flavor? Add a dash of almond extract.
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23. Storage & Serving: Store in an airtight container at room temp for 2-3 days.
24. For longer storage, freeze and thaw individually.
25. Enjoy with a cup of green tea, oolong, or your favorite latte.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-chinese-sponge-cakes-light-fluffy-irresistibly-cute/>