



WITH JOSHUA JOHN RUSSELL



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## CHOCOLATE SPONGE CAKE

**YIELD:** Two 10-inch (25-cm) cakes

### Ingredients

- 4 cups (420 g) all-purpose flour
- 8 teaspoons baking powder
- 1 cup (85 g) unsweetened cocoa powder
- 2 teaspoons salt
- 8 eggs, separated
- 3½ cups (693 g) granulated sugar
- 2 cups (455 g) butter
- 2 cups (480 ml) whole milk
- 4 teaspoons pure vanilla extract

### Preparation

1. Preheat the oven to 350°F (175°C/gas 4); for convection baking, preheat to 325°F (165°C/gas 3). Spray baking pans with cooking spray or grease them with butter, and then coat with flour.
2. Sift together the flour, baking powder, cocoa powder, and salt and set aside.
3. In the bowl of a stand mixer fitted with the whip attachment, whip the egg whites on high until frothy, about 1 minute.
4. With the mixer still on high, sprinkle ½ cup (99 g) of the sugar slowly into the whipping whites. Continue to whip until full peaks form, about 5 minutes. Transfer whites to a clean bowl and set aside.
5. Cream butter and remaining 3 cups (594 g) of sugar with the paddle attachment until light and fluffy.
6. With the mixer on medium speed, slowly add the yolks a bit at a time, allowing them to fully incorporate before the next addition. Scrape the bowl.
7. Combine the milk and vanilla.
8. Add one-third of the flour mixture and one-third of the milk mixture to the bowl and mix on low until fully incorporated. Scrape the bowl and repeat 2 more times until all ingredients are fully incorporated.
9. Take the bowl off the stand mixer and fold in the whipped egg whites a little at a time by hand.
10. Divide batter into the prepared pans and bake for 45 to 50 minutes. When fully baked, the cakes should be firm to the touch, and a toothpick inserted into the center should come out clean.

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