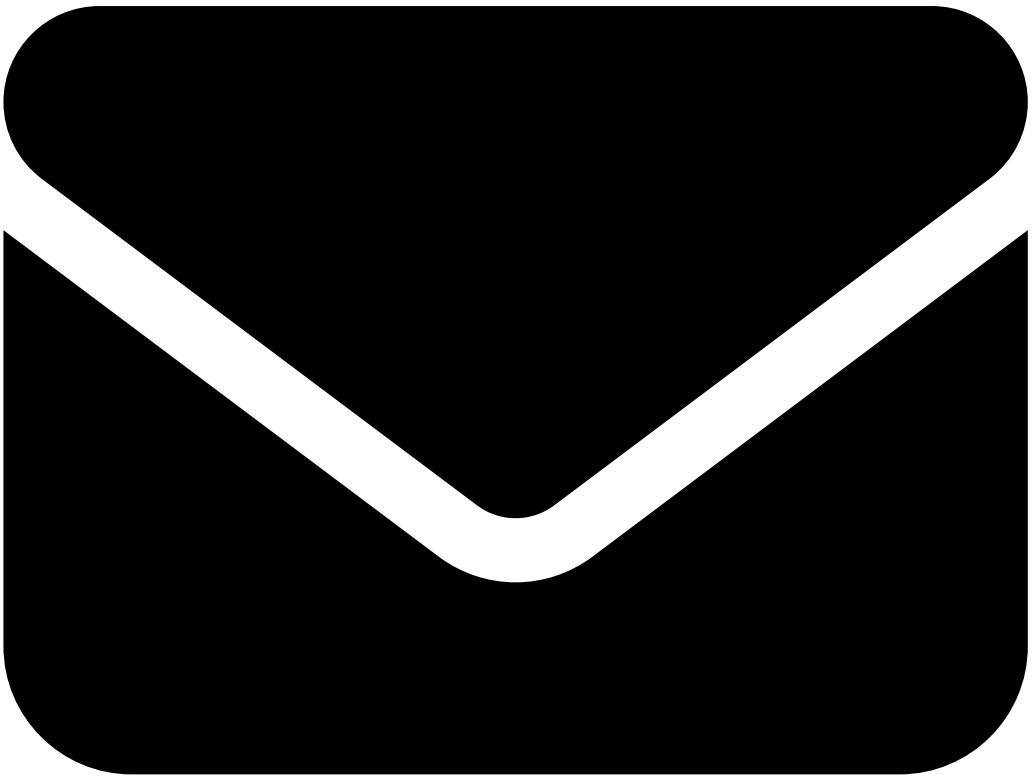
Italian Sponge Cake

Italian Sponge cake

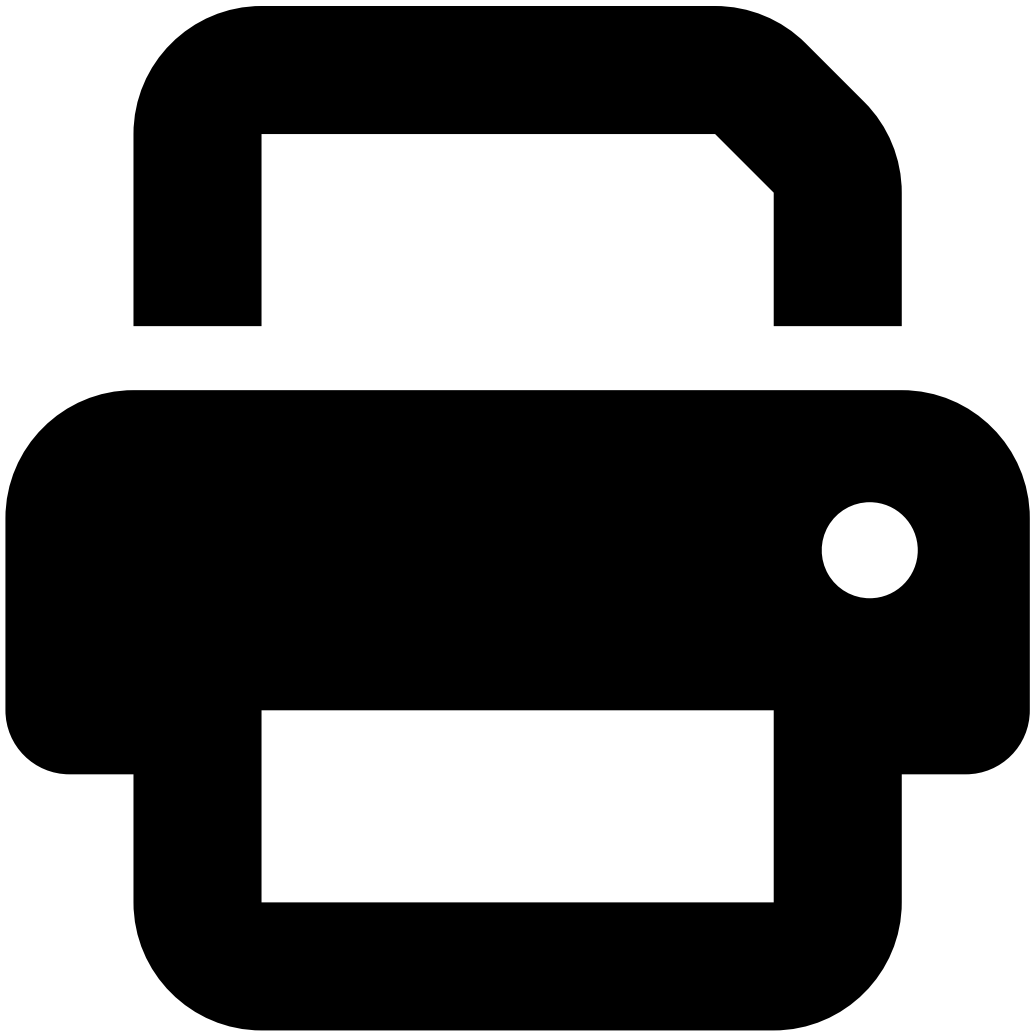
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The Italian name for this classic sponge cake is Pan Di Spagna, meaning bread of sponge. What ever you call it after you try it you'll call it delicious.
It may sound and look intimidating, but it's not. This sponge cake can be made in steps, the cake and filling can be make the day before, then assembled and frosted the day you plan to serve it.

Want to make it more easy?? You can do that by using vanilla pudding for the lemon cream filling. **Here's how:** follow the package directions on the package for the vanilla pudding substitute 1/4 of the milk with freshly squeezed lemon juice, it's that easy.

Now for the whipped cream frosting: Dissolve 1 teaspoon unflavored gelatine with 4 teaspoons of warm water, cool completely.

Beat 2 cups heavy cream until almost stiff add 1 cup powdered

sugar and 3 teaspoons of vanilla extra, continue beating

until stiff, then mix in the cooled gelatine, your now stabilized whipped cream frosting will hold up for 2 to 3 days. Isn’t that exciting??

Steps to Success When Making Pan Di Spanaga Sponge Cake

- 1: Eggs should be at room temperature
- 2: Beat the eggs with the sugar until light and fluffy
- 3: Mix in the flour slowly while mixing
- 4: Use the right size cake pans I used 8 inch round cake pans
- 5: Bake the cake in two separate cake pans
- 6: cool completely before layering with the custard and frosting the sponge cake

And yes, you read the recipe correctly there is NO butter in the cake. The moistness comes from the eggs and the simple orange juice syrup. **For the simple syrup:**

Dissolve 1/2 cup of sugar with 1 cup of orange juice simmer until thickened and syrup consistency about 10 minutes. Pour the sweet syrup on the warm cake layers.

Traditionally the simple syrup is make with rum, because I don’t drink alcohol I use orange juice, you don’t have to use what fits your lifestyle and taste.

Pour the simple syrup over warm cake layer it soaks in better and you end up with a delicious, moist cake without the butter and a little less guilt.

Once you make this cake and see how easy and delicious it is, you’ll want to make it often. When you make this Pan Di Spagna, Italian sponge cake

Please leave me a comment, let me know your experience and don’t forget to tag me on Instagram, that’s my favorite part!

Italian Sponge Cake



- 8 eggs
- 1½ cups flour
- 1½ cup sugar
- 4 tsp baking powder
- 4 tsp vanilla extract
- 1 juice and zest from 1 lemon

1. Pre heat oven to 350 degrees
2. Grease 2 eight inch cake pans
3. Beat eggs and sugar until light and double in volume
4. Add vanilla
5. Blend flour and baking powder together
6. Mix flour mixture into egg batter
7. Divide batter among the two cake pans
8. Bake for 30 minutes or until an inserted toothpick comes out clean
9. Cool completely

10. Layer with cream
11. Frost with with whipped cream frosting
12. Decorate with fresh berries and silvered almonds