

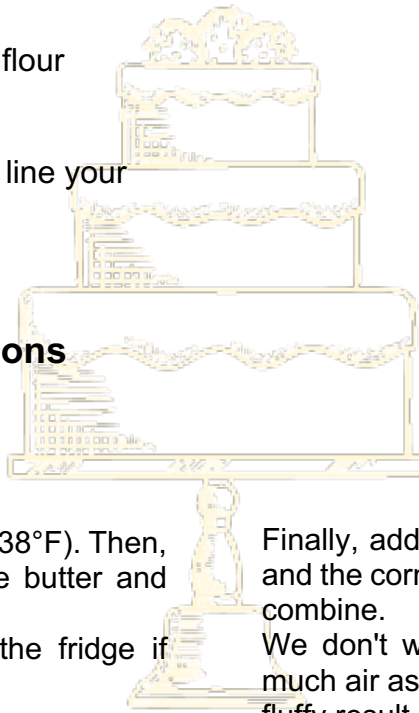
Gâteau de savoie

Servings One cake	Prep time : 10min	Cook time : 30min	Resting time : -
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Ingredients

- **1/3 cup + 1 tbsp (80g)** of granulated sugar
- **1/2 cup (60g)** of all-purpose flour
- **3 tbsp (20g)** of cornflour
- **4 eggs**
- **Some butter and sugar** to line your cake pan

Step by Step instructions



Step 1

First, preheat your oven at 170°C (338°F). Then, grease your baking pan with some butter and add on the top a layer of sugar. Place aside your baking pan, in the fridge if needed to avoid your butter to melt.

Finally, add the second part of your egg whites and the corn flour and mix until everything is well combine.

We don't want to break our mix and keep as much air as possible in the mix to obtain a really fluffy result.

Step 2

Start by separating your egg whites and egg yolks. Whisk your egg whites until they form a peak. When they start to form a foam, add 20g of the sugar to make them firm.

Step 5

Pour now your cake mix in your baking pan. Place your cake in the oven preheated for 30min.

Check the cooking thanks to a knife to be sure that the inside is well cooked.

Step 3

Whisk separately the egg yolks with the rest of the sugar. We want to incorporate air inside and whisk until the mix becomes whiter.

Step 6

Once your cake is well cooked, take it off from the oven and let it cool completely. Take it off from the pan and taste!

Step 4

Then, incorporate carefully with a spatula half of your egg whites in your egg yolks. Add then your flour and mix as well with your spatula.