

## Make 2 - 9" round cakes spray & parchment

### CLASSIC GENOISE

**YIELD** 1 Full-Sheet Pan; 2 Rounds,  
8 in. (20 cm) each

**METHOD** Egg Foam

Eggs	1 lb. (10 eggs)	480 g	178%
Granulated sugar	8 oz.	240 g	89%
Vanilla extract	0.3 fl. oz. (2 tsp.)	10 ml	3%
Cake flour, sifted	9 oz.	270 g	100%
Unsalted butter, melted (optional)	1.5 oz.	45 g	17%
<b>Total batter weight:</b>	<b>2 lb. 2 oz.</b>	<b>1045 g</b>	<b>387%</b>

- 1 Whisk the eggs, sugar and vanilla together in a large mixer bowl. Place the bowl over a bain marie of simmering water, and whisk continuously to warm the eggs to approximately 105–113°F (41–45°C).
- 2 When the eggs are warm, remove the bowl from the bain marie. Attach it to a mixer, and fit the mixer with the whip attachment. Whip the egg-and-sugar mixture at medium speed until the mixture is cool and forms thick ribbons, approximately 12–15 minutes.
- 3 Using a rubber spatula or balloon whisk, delicately fold in the flour.
- 4 Remove approximately one-eighth of the batter from the bowl. Place it in a small bowl, and mix it with the melted butter, if using. Carefully fold it back into the remaining batter.
- 5 Spread the batter immediately into a parchment paper-lined sheet pan. Bake at 425°F (220°C), until light brown and springy to the touch, approximately 10 minutes. For 8-inch/20-centimeter rounds, bake at 375°F (190°C), approximately 12 minutes.

**Note:** To ensure an even rise, a small amount of baking powder, 0.3 ounces (2 teaspoons/8 grams/3%), may be added to the flour.

#### Variation:

**Chocolate Genoise**—Reduce the cake flour to 7 ounces (210 grams/78%). Sift 2 ounces (60 grams/22%) cocoa powder with the flour.

Approximate values per 1-oz. (30-g) serving: **Calories** 75, **Total fat** 1 g, **Saturated fat** 0.5 g, **Cholesterol** 50 mg, **Sodium** 20 mg, **Total carbohydrates** 13 g, **Protein** 2 g

#### MISE EN PLACE

- Melt butter, if using.
- Sift flour.
- Line pans with parchment paper.
- Preheat oven to 425°F (220°C).



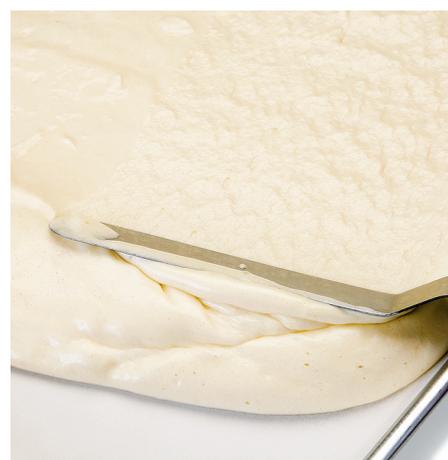
1 Whipped egg-and-sugar mixture.



2 Folding in the flour.



3 Mixing the melted butter with a portion of the genoise batter.



4 Spreading the batter into a parchment paper-lined sheet pan.

#### For Victoria Sponge:

It is filled with raspberry or strawberry jam, fresh fruit (berries), 300 grams of heavy cream whipped with 2-3 TBSP powdered sugar, and 250 grams of jam. Powder sugar for the top of the cake.