



## FAQ

### HOW TO MAKE A VANILLA CREAM SPONGE CAKE

**1. What kind of vanilla should I use for the best flavour?**

Pure vanilla extract or vanilla bean paste is best for a rich, natural flavour. Avoid artificial vanilla essence if possible.

**2. Can I use margarine or oil instead of butter?**

This recipe works best with salted butter for structure and flavour. Substituting with margarine or oil may affect the texture and taste.

**3. Why is my sponge dense or flat?**

This usually happens due to overmixing the batter or not incorporating enough air during the creaming stage. Be sure to cream the butter and sugar well, and don't overmix once the flour is added.

**4. Can I bake this as cupcakes instead of a full cake?**

Yes! Just adjust the baking time — cupcakes typically bake in 18–22 minutes depending on your oven.

**5. How do I know when the sponge is fully baked?**

The sponge is done when it's golden brown, springs back when lightly touched, and a skewer inserted into the center comes out clean.

**6. Can I make this cake in advance?**

Yes. You can bake the sponge a day ahead and wrap it tightly in cling film. Store at room temperature or freeze for longer storage.

**7. How should I store the finished cake?**

Store the fully decorated cake in an airtight container in a cool place.

**8. Can I add flavours like lemon or almond?**

Absolutely! You can infuse your batter with different extracts or zests to create variations — just be mindful not to overpower the vanilla.