



Vanilla Cream Sponge Tool Checklist & Recipe

Recipe

Eggs: 225ml (5 eggs approximately)

Vanilla: 1 teaspoon

Salted Butter: 285g

Sugar: 285g

Self-Raising Flour: 285g

Baking & Mixing

- Mixing bowls (various sizes)
- Measuring cups (dry & liquid)
- Measuring spoons
- Digital kitchen scale
- Electric mixer
- Whisk
- Rubber/silicone spatula

Baking Equipment

- Round cake tins
- Parchment/baking paper
- Cooling rack
- Baking spray or pastry brush

Safety & Clean-up

- Apron
- Oven gloves/mitts
- Kitchen towel or damp cloth