Homemade Raspberry Sponge Cake

czas przygotowania: **35 min**

poziom trudności: **średni**



A deliciously soft and fluffy homemade sponge cake packed with juicy fresh raspberries. Delicately flavoured with vanilla, this simple bake combines a light, airy texture with the natural sweetness and gentle tartness of summer berries. Finished with a dusting of icing sugar, it's perfect for afternoon tea, family gatherings or a sweet summer treat.

Składniki

For the raspberry cake:

- Large eggs – 5
- Sugar – 1 cup
- Gellwe Vanilla Flavouring – 1 pack
- Plain flour – 4 cups
- Gellwe Baking Powder – 2 tsp
- Any fizzy drink – 1 cup (approx. 250 ml)
- Fresh raspberries – 1–2 kg
- Vegetable oil – ⊠ cup
- Icing sugar – for dusting

Sposób przygotowania