

# Flop-proof Hot Milk Vanilla Sponge Cake

 By [Nina Timm](#) 28 Oct 2016

Hot Milk Vanilla Sponge Cake is, in my opinion, the best vanilla sponge to bake. It is basically flop-proof, which works for me.

This was the first ever cake my mom taught me to bake. She baked something every Friday: chocolate cake, milk tart, car cake, or this vanilla sponge. Yes, I did not need or want anything growing up... I was a happy child.



## Hot Milk Vanilla Sponge Cake with mousse and strawberries

(Makes one four-layer cake)

### Ingredients

2 x 250ml cake flour  
2 x 250ml caster sugar  
125g butter  
250ml full cream milk  
4 x large eggs  
4 teaspoons baking powder  
1/2 teaspoon salt  
zest of 1 lemon

### For the filling

1 packet instant vanilla pudding  
250ml milk

500ml cream  
250ml strawberry jam  
Fresh strawberries and edible flowers for decoration

## Method

Preheat oven to 180°C.

Prepare two 23cm cake tins by lining them with baking paper and spray thoroughly with non-stick spray.

Sift together all dry ingredients.

Beat eggs and sugar until light and creamy. Add lemon zest.

Melt butter and milk together. Now fold the dry ingredients into the egg mixture and add butter mixture gradually. Work gently to keep all the air in.

Divide batter into the two pans and bake for 25-30 minutes. Test in the middle of the cake to see if ready before you take it out of the oven.

Remove the cakes from the tins and cool on a cooling rack.

## Now make the filling

One packet instant vanilla pudding – ignore the instructions and just make it with 250 ml milk, leave in fridge to set. Whip 500ml cream until stiff and add the vanilla pudding and beat some more until mixed. Gently fold in a small tin of passion fruit pulp.

When the cake has completely cooled down, split each cake in half so that you have four layers. I use a thread, but if you can cut straight it is fine.

Now spread each layer with strawberry jam. Then layer the cake with the filling in between. Decorate with fresh strawberries and edible flowers.

For more recipes, go to [www.my-easy-cooking.com](http://www.my-easy-cooking.com).

## ABOUT NINA TIMM

I am the owner and sole editor of the 2012 Eat Out Award-winning blog, My Easy Cooking. I cook, I style and I photograph every single day of my life. I run a cooking school for groups as team building, birthday parties, friendship groups, domestic workers and children. View my profile and articles...

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