

# *Rosemary's Sponge Roll*

**Yield:** 10 to 12 depending on the size of slices.

**Prep time:** 10 minutes

**Total time:** 30 minutes

## *Ingredients*

3 Large Eggs  
(at room Temperature)  
Pinch of Salt  
½ cup (125mls) sugar  
½ cup corn flour  
2 rounded teaspoons plain flour  
1 level teaspoon cream of tartar  
½ level teaspoon bicarb soda

## *Directions*

1. Preheat a fan-forced oven to 175 C
2. Sift Flour, Cream of Tartar & bicarb soda 3 times.
3. Beat eggs on high speed with salt for approximately 1 minute then gradually add sugar about 1 dessertspoonful at a time.
4. It will come to a creamy texture (about 4 mins)
5. Stir in the flour using a dinner knife (a serrated blade is preferred)
6. Pour into prepared tin and cook for 14-15 mins.
7. Once cooked turn out on to a damp tea towel and Gently roll while still warm (peg tea towel together to Hold shape until cool.
8. Fill with berries &/or jam and whipped cream.

Contributed by: Rosemary Hill-Ling