

Vanilla Sponge Hearts

These mini heart cakes look spectacular & the specialty mini pans make it easy.

Prep: 15 mins **Makes** 2 **Cook:** 20-25 mins

Use the SiliconWare mini heart pans

Ingredients

- 4 eggs separated
- 1 tbs cold water
- $\frac{3}{4}$ cup caster sugar
- 1tbs vanilla sugar
- 1 cup cornflour
- 1tbs self- raising flour
- $\frac{1}{2}$ tsp bicarbonate of soda
- Icing sugar for dusting



Method

1. Pre heat oven to 160°Celsius (fan forced).
2. Grease SiliconWare mini heart pans.
3. In a medium clean glass bowl place egg whites and water and beat until stiff.
4. Gradually add sugar and vanilla sugar, beating well after each addition so that sugar dissolves completely.
5. Using a fork beat yolks in a small bowl. Pour slowly into mixture, gently folding through with a SiliconWare spatula.
6. Sift cornflour, flour and soda into mixture, folding gently through with spatula.
7. Spoon mixture into greased SiliconWare mini heart pans.
8. Smooth tops of mixture very gently to settle mixture to edges of pans and level.
9. Bake for about 20-25 minutes or until cooked.
10. Cakes should be light golden in colour and centres spring back when touched lightly.
11. When cakes are cooked, remove baking tray from oven and cool on rack.
12. Remove cooled cakes from pans following handy hints for cakes/muffins.
13. Sift icing sugar to cover.
14. Heat end of a metal skewer over a hot flame. When very hot, place on the surface of the icing sugar in a criss cross pattern.
15. You will need to work quickly, reheat skewers and wipe clean in between use.