

# PESACH BIRTHDAY SPONGE CAKE



## INGREDIENTS

- 8 eggs, separated
- 1.5 cups sugar
- 1 tbsp lemon juice
- 2 tbsp grated lemon rind
- 1 cup potato starch
- 1 lb chocolate chips
- 1.5 cups of non-dairy whip cream or heavy cream, if baking dairy.

## UTENSILS

- 2 medium sized bowls
- wooden spoon
- stand mixer or hand-held mixer
- oil or cooking spray
- tube pan or bundt pan

## DIRECTIONS

1. Preheat oven to 350 degrees F. and grease a bundt or tube pan with oil or cooking spray.
2. Separate the eggs, placing the yolks in one bowl and the whites in the other.
3. Add the sugar, lemon juice and lemon rind into the egg yolks and mix well.
4. Add the potato starch to the egg yolk mixture, and mix until just combined. Set aside.
5. Using a hand-held or stand mixer, beat the egg whites until they form stiff peaks.
6. Carefully fold the beaten egg whites into the egg yolk mixture and pour into the pan.
7. Bake for 50 minutes.
8. Remove from oven and allow to cool, upside down on a clean dish towel.
9. While the cake is cooling, make the chocolate ganache. Place the chocolate chips in a medium sized bowl. In a small saucepan, bring the heavy cream just to a boil. Pour the heavy cream over the chocolate chips, allowing the heavy cream to melt the chocolate. Whisk the mixture until the chocolate is melted.
10. Using a dull knife, loosen the cake from the pan and turn right side up.
11. Pour the ganache over the sponge cake, allowing it to set. Decorate with kosher for passover colored candies and candles or lollipops.