

Quinoa Sponge Cake

This basic cake recipe can be the base of numerous desserts including Princess Cake, Strawberry Shortcake and more. The recipe makes one 8-1/2-inch cake.

Ingredients

- 4 large eggs
- 1 cup sugar
- 1/2 cup quinoa flour
- 1/2 cup tapioca flour

Instructions

1. Preheat the oven to 300 degrees F.
2. Grease an 8-1/2-inch spring form pan and dust with quinoa flour.
3. Beat the eggs and sugar together until fluffy.
4. Fold in both types of flour until well combined. Do this gently so the foam of the eggs does not get flattened.
5. Pour the batter into the spring form pan and bake for one to one and a half hours or until a toothpick inserted in the center comes out clean.
6. Let cool before removing the spring form sides.