

# Trinidad Sponge Cake

Prep Time 15 mins	Cook Time 25 mins	Total Time 40 mins
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Course: Desserts    Cuisine: Caribbean    Servings: 1 cake    Calories:  
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## Ingredients

- 2 cups granulated sugar
- 1 cup butter unsalted
- 4 eggs
- 2 tsp. vanilla essence
- 3 cups flour
- 1/2 tsp. baking soda
- 1/2 tsp. baking powder
- 1 tsp.cinnamon
- 1 tsp. nutmeg
- 1/2 tsp. salt
- 1 tbsp. lemon juice
- 1 cup milk evaporated

## Instructions

1. Sift together the flour, baking powder, baking soda and salt. Cream sugar and butter until smooth.
2. Beat the eggs. Add one at a time. Mix the lemon juice and milk. Fold in a 1/3 flour and a 1/3 lemon juice and milk liquid, repeat. Beat in the vanilla essence.
3. Pour into greased pan and bake in a 350 degrees Fahrenheit oven until it leaves the sides of the pan.
4. Alternatively, test with a thin knife; insert in the centre of the cake, if it comes out clean the cake is done.