

Vietnamese Vanilla Sponge Cake (Banh Bong Lan)

Yield: 12 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bong-ba-recipe>

Ingredients:

- 5 large eggs separate yolks and whites and bring to room temperature
- 1/2 cup granulated white sugar
- 1 teaspoon vanilla paste
- 1/4 cup whole milk
- 1/4 cup oil
- 1 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon cream of tartar
- powdered sugar optional; for dusting

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 90 milligrams
4. Fat: 7 grams
5. Protein: 4 grams
6. SaturatedFat: 1 grams
7. Sodium: 150 milligrams
8. Sugar: 10 grams

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