

# Vietnamese Sponge cakes

Yield: 12 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-rice-wine-dessert-recipe>

## Ingredients:

- 5 eggs
- 3/4 cup sugar split 1/2 and 1/4 cups
- 1/4 cup milk
- 1/4 cup unsalted butter melted
- 1 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 3/4 cup cake flour
- 1 teaspoon baking powder
- 1/2 teaspoon cream of tartar
- 16 ounces strawberries package
- 1/2 teaspoon vanilla extract
- 1/4 cup mirin
- 2 tablespoons lemon juice
- 1/4 cup sugar

## Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 100 milligrams
4. Fat: 6 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 3 grams
8. Sodium: 80 milligrams
9. Sugar: 19 grams

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