

# Gâteau de Savoie (Jacques Genin)

## Ingrédients

- 250g caster sugar
- 420g eggs (about 8 medium eggs))
- 100g flour
- 100g cornstarch

## Préparation

1. Here's the recipe for a very classic and simple cake that wasn't yet on the blog, le gâteau de Savoie!
2. I took the recipe from the book *La Merveilleuse histoire des pâtisseries* by Michel Tanguy & Jacques Genin.
3. I reduced the quantities to make this cake but I put the original quantities from the book below.
4. The recipe is super simple and quick to make, and the cake is ultra airy, it keeps well for several days if you wrap it in cling film.
5. Prep time : 15 minutes + 45 minutes cooking For 2 19-20cm molds | about 10 to 12 servings :  
Ingredients : caster sugar eggs (about 8 medium eggs)) flour cornstarch ½ vanilla bean or lemon zest  
Recipe : Butter and flour or sugar the mould of your choice.
6. Whisk a whole egg, 7 egg yolks and the sugar until you get the ribbon: the mixture should be well swollen and white.
7. Add the sifted flour and cornstarch and the vanilla.
8. Whisk the 7 egg whites.
9. Add them delicately to the previous mixture with a maryse.
10. Pour the dough into the mould (be careful not to fill the mould all the way to the top, the dough will swell a lot during baking, mine was too full at the time of the photo), then bake in the oven preheated to 160°C for about 45 minutes, to be adjusted according to your mould.
11. Unmold the cake, let it cool and then enjoy!