

Plate Dream

3 Ingredient Cake: Easy, Quick, Delicious

10 min Prep time	**20 min** Cook time	**30 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 1/2 cups all-purpose flour
- [ ] 3 large eggs
- [ ] 3/4 cup granulated sugar

Optional Enhancements

- [ ] 1 pinch salt
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp melted butter

Instructions

1. Preheat your oven to 350°F (175°C). Grease an 8-inch round cake pan or line it with parchment paper.
2. In a large bowl, whisk the eggs and sugar together until the mixture becomes pale, thick, and triples in volume. This may take 3–4 minutes with a hand mixer.
3. Sift the flour (and salt, if using) over the egg mixture. Gently fold with a rubber spatula until just incorporated; the batter should be smooth but not over-mixed.
4. If you like, stir in vanilla extract and melted butter now for extra richness.
5. Pour the batter into the prepared pan, smoothing the top. Bake for 18-22 minutes, or until the cake is golden and a toothpick inserted in the center comes out clean.
6. Allow the cake to cool in the pan for 5 minutes, then turn out onto a wire rack. Serve warm, dusted with a little extra sugar if desired.

Nutrition per serving

210 kcal	5 g	35 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- The key to a light crumb is not to over-mix after adding the flour.
- If you prefer a richer taste, substitute half the flour with almond flour.
- A quick drizzle of honey on warm slices adds a lovely shine.