

Basic Sponge Cake Recipe

1) Grease two 8 inch cake tins and preheat the oven to 180°C/325°F/Gas Mark 4 (the temperature for fan assisted ovens may need to be 10-20°C lower).



2) Measure **6oz (170g) of unsalted margarine** into a bowl.

3) Add **6oz of caster sugar**.

4) Cream together with an electric whisk. When finished the mixture should look light and fluffy. Optional: add 1 teaspoon of vanilla flavouring.

5) Measure **6oz of self raising flour** into a different bowl. Break **3 eggs** into separate cups.



6) Add a few spoons of flour and 1 egg. Mix with an electric mix. Repeat until all the flour and egg is mixed in.

7) Carefully spoon the mixture into the tins.



8) Cook for approximately 20 minutes at 180°C (160°C for fan ovens). Test to see if the mixture is cooked by inserting a clean skewer into the centre of the cake. If it comes out clean the cake is cooked. If the skewer has cake mixture on, cook for a few minutes longer.

9) Place the cakes on a wire rack to cool.

10) Spread the top of one cake with strawberry jam and the bottom of the other cake with buttercream icing.

11) Sandwich the cakes together.

12) Use a sieve to lightly dust the top of the cake with icing sugar.

13) Now you have your cake - eat it!

How to Make Buttercream Icing

Use an electric whisk to cream together
2oz/50g of unsalted butter or margarine
and **2oz/50g of icing sugar**.

