



LET'S BAKE A SPONGE CAKE!

Step by Step Instructions

Ingredients

- 3 large eggs
- 6 ounces (170g) self-raising flour
 - 6 ounces (170g) caster sugar
 - 6 ounces (170g)
 - margarine or soft butter
- 1 rounded teaspoon baking powder
 - Few drops vanilla extract

To make a chocolate sponge cake

SWAP

2oz of the flour for 2oz of cocoa

Continue with the method below:

Method

1. Whisk together the caster sugar and margarine/butter with a wooden spoon until soft and creamy



2. Add all of the other ingredients to the butter and sugar mix (sifting flour and baking powder)



3. Whisk the mixture again until it has all come together, forming a thick creamy batter. If the mixture does *not* fall off the back of a spoon easily - add a few drops of milk or water to slacken it to a thick but pourable consistency.



4. Pour the mixture into a pre-lined sandwich tin, or cake cases and level the top roughly



5. Place the cake in the middle of the oven at 170 c (gas mark 3) for 30-35 minutes

6. If the cake is ready it should spring to the touch if you press it lightly on the top with one finger. If not, return to the oven for a few minutes then check again.

7. Take the cake is out of the oven, wait a few minutes for the tin to cool down. Carefully turn it out of its tin on a cooling rack until cool.

8. Decorate with icing or topping when the cake/s have cooled enough... Then you can try it!

