

Basic Sponge

Ingredients:

250g self raising flour

250g margarine

250g caster sugar

4 eggs (beaten)

2 teaspoons baking powder

8" cake tin



Filling (butter cream)

75g icing Sugar

100g butter

3 or 4 tablespoons strawberry jam

Method:

Put all ingredients into a large mixing bowl

Mix with an electric whisk on low speed for 2 minutes and then on high speed for a further 2 minutes.

Divide mixture evenly into two greased cake tins.

Put into the middle of a pre heated oven 170c/gas 3 for 20/30 minutes.

Filling (when sponge is cool)

Cream together the butter and icing sugar until light in colour and smooth.

Spread the jam onto one half of the sponge

On the other half spread the butter cream

Sandwich together the two halves

Enjoy!

Note! The flavour of the sponge and filling can be changed by adding flavouring such as cocoa powder to make a chocolate cake.