

Wednesday: Sponge Cake - Baking Group 1pm

Sponge Cake Ingredients:

200g Caster sugar
Bowl
200g softened butter
4 eggs
200g self-raising flour
whisk/whisk
1TSP baking powder
2TBSP milk

Filling/icing ingredients:

100g softened butter
140g icing sugar
Drop vanilla extract
120g Strawberry Jam
icing sugar

Equipment:

Large Mixing
Sieve
2 Baking Tins
Electric

Method:

1. Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper.
 2. In a [large bowl](#), [beat](#) 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together until you have a smooth, soft batter.
 3. Divide the mixture between the tins, smooth the surface with a [spatula](#) or the back of a spoon.
 4. Bake for about 20 mins until golden and the cake springs back when pressed.
 5. Turn onto a [cooling rack](#) and leave to cool completely.
 6. To make the filling, beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract (if you're using it).
 7. [Spread](#) the buttercream over the bottom of one of the sponges. Top it with 170g strawberry jam and sandwich the second sponge on top.
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