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Plain Sponge Cake

Ingredients

3.5 oz. castor sugar

3.5 oz. butter

2 eggs, separated

3.5 oz. flour

1 tsp. baking powder (no need if using self-raising flour)

1 tsp. vanilla essence

Preparation Time

15

min

Cooking Time

20

min

Preparation

- 1 Preheat the oven to 200°C and grease a baking tin and lightly dust it with flour
- 2 Cream together the sugar and butter until it becomes a fluffy smooth consistency
- 3 Add the egg yolks one by one until they are incorporated. Add in the flour and beat well so that there are no lumps
- 4 Beat the egg whites until they form soft peaks
- 5 mix the vanilla essence in them
- 6 Fold the egg whites into the mixture
- 7 fold them in one direction until they are fully incorporated
- 8 If the mixture is too stiff add a tablespoon of milk and fold it in
- 9 Transfer the mixture to the cake tin and bake for approximately 20 minutes
- 10 The cake is done when you poke it with a toothpick and the toothpick comes out clean
- 11 Allow the cake to cool for 15 minutes and remove from the baking dish. Cool it completely on a cooking rack
- 12 Use this sponge in your trifle recipe
- 13 Or you can decorate the sponge with cream and fruit.

Cooks Note

Preparation time: 15 minutes; Cooking time: 20 minutes
