

Posted on 17 September 2012

by ewfood

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