



## Simple Sponge Cake

### Ingredients

5 large eggs  
5oz/150g caster sugar  
5oz/150g self raising flour

#### Garnish:

9floc/250ml whipped cream  
Icing sugar  
3 tbsp raspberry jam  
Fresh berries  
Chocolate flake bars

### Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Grease three 8 inch/20cm round, deep sandwich tins with melted butter and parchment paper.
3. Whisk the eggs and the sugar together in a large mixing bowl for 4-5 minutes or until the mixture is very well volumised and it holds the figure of 8 when written by the whisk.
4. This is known as the ribbon stage/sabayon stage figure of eight stage.
5. Sift the flour.
6. Gently fold in sifted flour being careful not to over mix and knock the air out of the mixture.
7. Pour mixture into the prepared tins and bake for 18 - 20 minutes until the sponge is golden brown and springy to the touch.
8. Invert the sponges onto a wire rack and allow to cool.
9. When ready to assemble, place one layer of the sponge on the cake stand.
10. Spread sponge with jam and then pile high with fresh cream, fruit and chopped flake bars.
11. Place the remaining sponge on top and repeat the process.
12. Place the final sponge on top and garnish as desired with icing sugar.

