



Strawberries & Cream Sponge



Ingredients

200g unsalted butter, softened
200g caster sugar
3 large eggs
2 tsp vanilla extract
200g self raising flour
1-2 tablespoons milk
strawberries, hulled and halved
lengthways, reserve some whole for
decorating the top of the cake
6 tbsp good quality strawberry jam
300ml double cream, lightly whipped
icing sugar to dust

Method

Preheat the oven to 180C / Gas 4.

Grease two 18cm sandwich tins and place a circle of baking parchment in the bottom of each one.

With an electric food mixer beat together the softened butter and sugar until it becomes pale and creamy.

Whisk the eggs and vanilla extract in a jug until slightly frothy.

With the mixer still running, add the eggs by pouring very slowly in a thin stream into the butter and sugar mix. When the mixture is pale, and increased in volume, stop the mixer.

Sieve in a tablespoon of the flour and using a metal spoon carefully fold in to avoid knocking out any air. Repeat, adding a spoonful at a time until all the flour is incorporated.

The mixture should be of a soft dropping consistency. If it seems too stiff, gently fold in some milk.

Divide the mixture between the two cake tins and spread out evenly, smoothing off the tops. Place in the centre of the oven for 25-30 minutes.

The cakes are ready when they're risen, golden brown and their edges are pulling away slightly from the sides of the tin.

Turn them out on to a cooling rack and carefully remove the baking paper. Leave until completely cool before filling.

Spread one half of the cake with strawberry jam and arrange the strawberry halves over it. Spread over the whipped cream and carefully place the other cake half on top. Arrange some whole strawberries on the top and dust lightly with sieved icing sugar.