

JAM AND CREAM SPONGE CAKE



INGREDIENTS

- ⅔ CUP (100G) PLAIN (ALL-PURPOSE) FLOUR
- ¼ TEASPOON BAKING POWDER
- 4 EGGS
- ½ CUP (110G) CASTER (SUPERFINE) SUGAR
- 50G UNSALTED BUTTER, MELTED
- ½ CUP (125ML) SINGLE (POURING) CREAM
- 1 CUP (320G) STRAWBERRY JAM
- FRESH RASPBERRIES, TO DECORATE
- ICING (CONFECTIONER'S) SUGAR, FOR DUSTING

METHOD

1. Preheat oven to 180°C (350°F).
2. Sift the flour and baking powder three times and set aside.
3. Place the eggs and sugar in an electric mixer and whisk on high speed for 10–12 minutes or until pale, thick and tripled in volume.
4. Sift ½ of flour mixture over the egg mixture and gently fold through using a large metal spoon. Repeat with the remaining flour.
5. Add the butter and fold through.
6. Divide the mixture between in 2 x 20cm-round lightly greased shallow cake tins lined with non-stick baking paper.
7. Bake for 16–18 minutes or until sponges are springy to the touch and come away from the sides of the tins.
8. Remove from the tins and cool completely on wire racks.
9. Whisk the cream until stiff peaks form.
10. Spread one sponge with the jam, top with the cream and raspberries and sandwich with remaining sponge.
11. Dust with icing sugar to serve. Serves 6–8.