

Perfect sponge cake



Create a light and fluffy family dessert with this layered passionfruit and raspberry sponge cake.

INGREDIENTS

- 1/3 cup (50g) plain flour
- 1/3 cup (50g) self-raising flour
- 1/3 cup (50g) cornflour
- 4 x 60g eggs, at room temperature
- 3/4 cup (165g) caster sugar
- 10g butter, finely chopped
- 300ml thickened cream
- 1 tablespoon icing sugar
- 1/3 cup (110g) raspberry jam

PASSIONFRUIT ICING

- 1 1/2 cups (240g) icing sugar mixture

- 2 tablespoons passionfruit pulp

METHOD

- **Step 1**

Preheat oven to 180C. Grease two 20cm (base measurement) round cake pans. Line bases with baking paper and dust sides with flour, shaking off excess.

- **Step 2**

Place a sheet of baking paper on a clean work surface. Sift over combined flour and cornflour. Repeat 2 more times.

- **Step 3**

Use an electric mixer to whisk eggs and sugar in a large bowl for 8-10 mins or until the mixture is light and fluffy and doubled in size. Gently sift the flour over the egg mixture. Use a metal spoon or balloon whisk to carefully and gently fold the flour through the egg mixture until almost combined. Combine butter and 2 tbs boiling water in a small jug. Pour down the side of the bowl. Carefully fold until just combined.

- **Step 4**

Divide between prepared pans. Bake for 20 mins or until cakes are dry and have shrunk away from the sides.

- **Step 5**

Turn the cakes onto wire racks lined with baking paper. Carefully peel the paper away from the base of each cake. Set aside to cool completely.

- **Step 6**

Use an electric mixer to whisk the cream and icing sugar in a bowl until soft peaks form.

- **Step 7**

Place 1 cake on a serving plate. Spread with jam and top with whipped cream mixture. Top with remaining cake.

- **Step 8**

To make the icing, sift the icing sugar into a medium bowl. Gradually add the passionfruit pulp, stirring until a smooth, glossy paste forms. Spread over the top of the cake. Set aside for 15 mins to set.