

How to make a sponge cake

Check for a video on Vimeo for support!

Do you want to make a delicious sponge cake? Follow these simple steps to make this yummy treat.



<p>Ingredients – Cake</p> <ul style="list-style-type: none">• 200 grams of Butter• 175 grams of caster sugar• 1 Teaspoon of vanilla extract• 3 eggs• 200g of self-raising flour <p>Decorations</p> <ul style="list-style-type: none">• 225 grams of icing sugar• 2-3 tablespoon of water	<p>Equipment</p> <ul style="list-style-type: none">• Baking tray – 32cmX19cm and 3cm deep.• Mixing bowl• Beaters or folk to mix with
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Method

1. Put some baking paper in your tin.
2. Preheat the oven. Ask an adult for help. (140 degrees for fan oven/ Gas mark 3)
3. Then, mix the butter and sugar together. Mix until it is light and fluffy.
4. After, add one egg at a time and mix together. Repeat this process for each egg.
5. Next, add the vanilla extract.
6. After this, add the flour and continue to mix together. Make sure all the ingredients have combined to make a smooth mixture.
7. Finally, pour your cake mixture into the baking tray.

Bake for 25- 35 minutes. Make sure you keep an eye on the cake. When the cake turns golden brown, you can take it out to check it's ready. To check its ready, ask an adult to stick a knife in the cake and if the knife comes out clean then it is ready.

Decorating The Cake

Wait until the cake is cool then you can decorate it.

1. Mix the icing sugar with 1 tablespoon of warm water. Keep adding water until you have the right consistency. You do not want it too runny.
2. Then, pour the mixture over the top of your cake.
3. Finally you can add any sprinkles to the top of the icing. When the icing has dried, you can cut the cake into slices.

Full recipe available at <https://clairehuston.co.uk/2015/07/14/simple-sponge-cake-with-white-icing-and-multi-coloured-sprinkles/>