

Sponge Cake



Shopping List

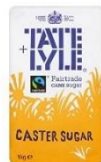
- Butter



- Self- Raising Flour



- Caster Sugar



- Baking Powder



- Eggs



- Jam/Icing to decorate



Ingredients

225g self-raising flour

225g butter (at room temperature)

225g caster sugar

4 eggs

1 teaspoon baking powder

Jam/icing to decorate

Method

1. Wash your hands.
2. Get your mum or dad to turn on the oven to 180°C.
3. Grease a cake tin of about 18cm/7 inches.
4. Put all of the ingredients into a large bowl.
5. If you have a mixer then mix it with a mixer, otherwise use your fingers or a spoon to mix it all together.
6. Put the mixture in the cake tin and bake it for 15-25 minutes until it is golden brown.
7. Leave it to cool down.
8. When it is cool you can decorate it with icing sugar or jam.