

Ingredients

- 8oz Butter + 4oz for icing + a little extra for greasing
- 8oz Castor Sugar
- 8oz Self-raising Flour
- 4 Eggs
- 4oz Icing Sugar + a little extra for dusting
- 1 tbsp Vanilla extract
- Jam of choice

Utensils

- Greaseproof paper
- Greasing brush (optional)
- 8" Round cake tins x2
- Wooden spoon
- Handheld food mixer (optional)
- Mixing bowls
- Jug
- Pencil
- Scissors
- Sieve
- Wire cooling rack
- Spreading knife

Method

- Preheat oven to Gas Mark 6 (200°)
- Cream butter and sugar together until lighter in colour with a wooden spoon (or handheld food mixer)
- Beat eggs in a jug and add a third of them to the creamed butter and sugar
- Sift a third of the flour to the creamed butter and sugar and stir until mixed in
- Repeat with the remaining two third of the eggs and flour
- Add the vanilla extract
- Draw around the base of the cake tins and cut the circles out
- Using a scrap of baking paper (or a greasing brush) grease the bottoms and side of the cake tins
- Place circle of greaseproof paper on base and grease over the paper again
- Spoon half of the mixture into each tin and place in the middle of the oven for around 20 minutes until golden brown and springs back when touched
- Remove from oven and allow to cool in the tins for at least 10 minutes
- Turn upside down onto a wire cooling rack and leave to cool completely
- Cream together the butter and icing sugar until mixed
- Using a spreading knife, spread butter icing on one of the halves and jam on the other
- Carefully lift on half and place on top of the other so jam and butter icing are sandwiched between the sponge
- Dust the top with icing sugar, whether all over or using stencils