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| Name of dish: John’s speedy sponge cake – John Proctor – Dev Team | |
| Ingredients (weights and measures in metric where possible please):  200g softened butter  200g caster sugar  200g self-raising flour  1 teaspoon vanilla extract  3 medium eggs | Photo of finished dish (if available): |
| Method:  I call this my 5 minute cake, it’s easy to remember, and quick to make, 5 mins to do the cake batter then just cooking time in the oven:   1. Cream the softened butter and sugar together until light 2. Slowly add the eggs one at a time, don’t worry if the mixture splits or looks a bit funny 3. Add the flour in four goes, and the mixture will come together and look smooth 4. Cook for around 25mins at 180C, to test put a knife in the centre and it should come out clean, if it doesn’t cook for a bit longer. 5. Allow to cool, then cover with icing or decorate how you like.   I use this mixture as the basis for most off my cakes, add coca powder for a chocolate cake, coconut and lime zest for something more exotic - whatever takes your fancy! If you add liquid flavourings just add a little more flour to make sure the mixture doesn’t end up too wet!  Tip: Use a good vanilla extract rather than vanilla flavouring, the flavourings usually taste a bit synthetic! | |

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**Recipe Card**