

## Basic sponge cake recipe.

An easy way to remember a basic sponge cake recipe is that all the ingredient amounts are the same.

Start by deciding how many eggs you want to use and then weigh these.

Whatever the eggs weigh in total, weigh out the same amount in margarine, self raising flour and white sugar.

I use an all in one method so I put it all in and mix it until it goes a light creamy colour.

Grease the tin and line it with some greaseproof paper. For shallow sandwich tins I only line the bottom for deeper cakes I line the sides too. You could also use fairy cake cases.

Cook at 180C / gas mark 4 until it's done. You know when it's done when an inserted skewer comes out from the cake clean.

Fairy cakes only take a short while, the larger the cake the longer it takes!

1 egg	Very small portion cake with special small tins or 6 fairy cakes
2 eggs	Standard sandwich tin x2 or 12 fairy cakes
3 eggs	Standard sandwich tin x 2 (this makes a better depth cake than 2 eggs for a plain circular sponge)
4 eggs +	The more eggs you use the larger the tin. I sometimes use 6 eggs and a roasting tin!

Handy tip.

1 egg is roughly 2 ounces in weight.