



How To Guide

All-in-one Sponge Cake Recipe

What you need

**Makes 18-20cm (7-8in) round sponge
or 12 cupcakes**

- 2 large eggs
- 125g caster sugar
- 125g self raising flour
- 125g unsalted butter, softened
- Few drops vanilla extract
- 2 tablespoons milk
- Pinch salt
- 18 or 20cm (7 or 8in) round sandwich tin, buttered and base lined or muffin tray with paper cases

Instructions

- 1.** Preheat the oven to 190°C, 170°C Fan, Gas Mark 5.
- 2.** Break the eggs into a bowl and add the sugar, flour, butter, vanilla, milk and salt, and beat until the mixture is smooth.
- 3.** Spoon the mixture into the prepared cake tin, or scoop into paper cases in the muffin tray.
- 4.** Bake in the centre of the oven for about 15-18 minutes for cupcakes, or 20-25 minutes for a sponge cake.
- 5.** Remove from the oven. If making cupcakes, remove from the muffin tin immediately and place on a wire rack to cool. If making a cake, leave the sponge to cool in the tins for 5-10 minutes, then turn the cake out onto a wire rack to cool completely.