



SPONGE CAKE

Ingredients

100g caster sugar
100g soft margarine
125g SR flour
2 eggs
1 x 1.25 ml sp baking powder
Oven temperature - Gas 4/180°C

Method

1. Preheat oven. Grease and line tins.
2. Place all sponge ingredients into a mixing bowl. Beat with a wooden spoon (5 minutes) or electric mixer (2 minutes) until the mixture is smooth, light in colour and of a dropping consistency.
3. Double sponge – divide mixture between two tins and bake until well risen and firm to touch. When cool, sandwich together with jam. Or place the mixture in a heart-shaped tin and bake until well risen.

DECORATING CAKES:

Butter Icing

25g soft margarine
50g icing sugar

Mix ingredients together with a wooden spoon until soft and creamy.

Chocolate

1 x 10ml sp cocoa
1 x 10 ml sp water

For chocolate – mix cocoa and water together to a paste. Add mixture.

Colouring

A FEW drops of food colouring may also be used. This quantity of butter icing can be used:

1. to pipe around the edge of cake
2. to coat sides
3. to pipe half top of cake
4. to fill middle
5. to spread over top of cake

Glace Icing

100g icing sugar
2 x 10ml sp water

This quantity will cover top of cake
A few drops of colouring may be added

Finishing Sides

1. Spread with butter icing.
2. Coat with:

- a) Chocolate vermicelli
- b) Coconut (can be toasted or coloured)
- c) Chopped nuts

Dream Topping

4 x 15ml sp dream topping
50mls COLD water

Place topping and water in a small bowl. Whisk till thick.

This quantity can be used to:

1. Fill the middle and spread around the sides.
2. Pipe or spread on top.

Fruit Gateau

Piped dream topping with a choice of fruits:
mandarins/kiwi/grapes/peaches.

Black Forest Gateau

Chocolate sponge cakes
¼ tin black cherry pie filling
dream topping
chocolate vermicelli

Method

1. Fill middle with dream topping and ½ black cherry pie filling.
2. Coat sides with dream topping and chocolate vermicelli.
3. Finish top with piped dream topping and black cherry pie filling.