



Cooking time

Prep: 45 mins

Cook: 25 mins

Paul's berry sponge

Skill level

Moderately easy

Servings

Serves 10

Nutrition *per serving*

kcalories	protein	carbs	fa
621	9g	55g	42

Ingredients

.....



50g
butter,
melted,
plus
extra for
greasing

250g
plain
flour,
plus
extra for
dusting

250g
caster
sugar
plus 1
tbsp

8
medium
eggs

600ml
pot

double
cream

400g
punnet
strawberr
ies,
halved

180g
punnet
blueberri
es

150g
punnet
raspberri
es

icing
sugar, to
dust

Method

1. Heat oven to 190C/170C fan/gas 5. Brush 2 x 20cm cake tins with melted butter, line the bases with baking paper, then dust well with flour tipping out any excess. Set aside.

2. Put the sugar and eggs in a large heatproof bowl, then set it over a pan of barely simmering water. Whisk with an electric

hand whisk for about 7 mins or until the mixture is pale and has trebled in volume.

Remove from the heat, then slowly pour in the butter folding it in as you pour until it is completely mixed in.

3. Gently fold the flour and a pinch of salt into the egg mixture, then pour into your prepared cake tins. Cook

for 25 mins until the cake is golden and risen – a skewer pushed into the cake should come out clean. Allow the cakes to cool for a few mins in the tin, then remove and cool completely on a wire rack.

4. Meanwhile, whip the cream until it just holds its shape, then set aside. Whizz about a quarter of the

strawberries
with 1 tbsp
sugar until
smooth, then
fold this purée
through the
cream so you
get a ripple
effect.

5. To
assemble the
cakes, cut each
one in half
horizontally. Put
one sponge on
a serving plate,
spread a
quarter of the
cream mix on
top, then dot a
quarter of the

blueberries and raspberries around the edge. Repeat this step two more times, put the last layer of cake on top (save a top half of cake for the top layer), spread the remaining cream over, then put the blueberries and raspberries around the edge and pile the strawberries in the centre. Dust with icing sugar

just before you
serve.
