

6oz/170g caster sugar

6oz/170g soft butter

# **1 tsp vanilla essence**

## **3 large eggs at room temperature**

6oz/170g self-raising flour

1-2 tbsp of milk

1. Preheat the oven to 350F/180C/gas4.
2. Grease and line two 8in/20cm sandwich tins.
3. Beat the sugar, butter and vanilla essence until pale and light, then beat in the eggs a little at a time to make a mousse-like consistency. You can do this with an electric mixer.
4. Fold in the flour by hand (don't beat it in or the cake may be tough). Add enough milk to make a dropping consistency\* (see cook's notes)

Divide between the prepared tins, spreading out the mix gently.

6. Bake for about 15-20 minutes until well risen and golden brown. Cool in the tin for 10 minutes before turning out on to a rack to cool.
7. Spread the underside of one cake generously with jam and top with whipped cream. Lay the second sponge on top, topside up. Dust with icing sugar and serve. Sponge cakes are best eaten on the same day.