

Courtesy of The Red Cross – Please Donate



Classic Sponge with Cream & Strawberries

3 large eggs, room temperature
¾ cup caster sugar
1 teaspoon vanilla essence
¾ cup self-raising flour
¼ cup cornflour

1 tablespoon butter, melted
3 tablespoons hot water
300ml cream, whipped
strawberries for garnish
icing sugar for dusting

1. Preheat the oven to 190°C. Butter and flour the sides of 2 x 20cm sandwich tins. Line the bases with baking paper.
2. Place the eggs in the bowl of an electric mixer and beat on medium-high until pale and thick, about 4-5 minutes. Gradually add the sugar and continue beating until dissolved. Beat in the essence.
3. Sift in the flour and cornflour and gently fold them in using a large metal spoon. Fold in the melted butter and hot water.
4. Pour the mixture into the prepared pans. Bake for 20-25 minutes or until the sponges are light golden and starting to shrink away from the sides. Leave to cool in the pans.
5. Sandwich the sponges with whipped cream and top with strawberries and a dusting of icing sugar.

✦ tip

The mixture can also be made in one tin and then split into two horizontally before filling.



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