



White sponge

By: Anton Mac Donald

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Ingredients

- 225 g sugar
- 4 eggs
- 225 g self raising flour
- 5 ml Baking powder
- 200 g Butter room temperature

Method

- Preheat oven to 175°C.
- Mix all ingredients together with a electric mixer. Mix just until mixed.
- Pour into 24 ch round baking pan.
- Bake at 175°C ,for 30 min
- Bake until a skewer comes out clean.
- leave till cool, cut in halve and spread with your filling of choice.
- Makes a 2 layer cake
- Can be frozen