



# Sweet Valentine Light Sponge Cake

## Method:

### To make the sponge

1. Heat oven to 190°C/fan 170°C/gas 5.
2. Butter the baking tray and line with non-stick baking paper.
3. In the large bowl, beat all the cake ingredients together until you have a smooth, soft batter.
4. Dot the mixture in the tray, smooth the surface with a spatula or the back of a spoon.
5. Bake for about 20 minutes until golden and the cake springs back when pressed.
6. Leave the tray on the wire rack and to cool completely.
7. Cut the sponge into 3 equal size rectangles or use a bowl as guide, cut 3 same size circles out of the sheet.

### To make the filling

1. In the medium bowl, whip the double cream until soft peaks are formed.
2. Cut off the leaves of the strawberries & slice them. Keep 2 for the top of the cake.

### To assemble the cake

1. Lay the first sponge on a serving plate, spread 1/4 of the cream onto the sponge with a metal spatula or a butter knife.
2. Arrange the sliced strawberries on top of the cream.
3. Repeat with the second layer: sponge, cream, strawberries.
4. Place the last sponge on top, then cover with another 1/4 of the cream. You could stop here and use the last 2 strawberries to decorate the top of the cake or you could use the rest of the cream to cover the sides of the cake.

## Ingredients:

### For the sponge

- Caster sugar x 200g
- Softened butter x 200g  
(plus a little to grease the tray)
- Eggs x 4
- Self-raising flour x 200g
- Baking powder x 1 tsp
- Milk x 2 tbsp

### For the filling

- Double cream x 250ml
- Icing sugar x 1 tbsp
- Strawberry x 8-10

## Equipment:

- Baking tray roughly 40cm x 30cm
- Non-stick baking paper
- Digital kitchen scale
- A large bowl for sponge mix
- A medium bowl for filling mix
- Mixer with paddle attachment
- Rubber spatula or wooden spoon
- Wire rack to cool the cake
- Metal spatula or butter knife
- A flat serving plate