

# RECIPE

## CAKE

Turn the oven on to 170 Centigrade.

Take two seven inch (18cm) sponge tins.

Grease and line with greaseproof paper.

Get a mixing bowl.

Put six ounces (175g) of butter in the bowl.

Beat until soft and creamy.

Add six ounces of sugar to the butter.

Beat further.

Add three beaten eggs.

Beat even more.

Fold six ounces of sifted self raising flour into the mixture.

Do not beat.

Spoon the mixture equally into the sponge tins.

Put the tins in the oven.

Bake for 25 minutes.

Remove the tins from the oven.

Turn the oven off.

Remove sponge from tins.

Leave to cool on wire cooling tray.

When cool, turn one sponge over.

Spread with jam.

Place other sponge on top.

You have made a cake.