

Sandwich Sponge Cake

Ingredients

- 180g margarine
- 180g caster sugar
- 2 eggs
- 180g Self Raising Flour
- 1 tbspn cocoa powder (optional)



Method

1. Pre heat oven to 180°C or gas 5
2. Cream together the margarine and sugar.
3. Beat the eggs, then gradually add to the mixture
4. Weigh the flour and then sieve it into the mixture.
5. Add cocoa powder if required.
6. Transfer the mixture equally between two greased sponge tins
7. Bake for 25 minutes.