

# Vanilla Sponge

## Ingredients

100g caster sugar

100g self-raising flour

100g margarine

1 tsp Vanilla extract

1 egg

## Method

1. Heat oven to 180 or gas 5.
2. Butter and flour a baking tray and line with non-stick baking paper.
3. Cream the sugar, margarine, till smooth and has no lumps.
4. Whisk an egg and add vanilla essence.
5. Pour the egg mixture little by little as you are mixing in the bowl.
6. Add self-raising flour mix till you have a smooth batter.
7. Pour the mixture into the baking tray.
8. Bake for about 20 - 30 mins until golden and the cake springs back when pressed.