

# Sponge Cake-

## All in one method

### Ingredients

(Makes 6)

50g Self Raising Flour  
50g Butter  
50g Sugar  
1 Egg

### Method

1. Pre- heat the Oven to 180 degrees C.
2. Put all the ingredients into a large mixing bowl.
3. Whisk together with an electric whisk for about 5 mins. The mixture should look smooth and creamy. It should also go a lighter colour.
4. Put paper cases into a bun tin.
5. Put one heaped teaspoon of the mixture into each case. Remember that the cakes will rise, so don't over fill the cases.
6. Cook the cakes for about 15 mins. Keep an eye on your Cakes because some types of oven cook quicker than others.
7. Put your Cakes onto a cooling rack to