

National Sponge Cake Day

Happy National Sponge Cake Day...we don't know about you but we'll be making this oh so tasty marmalade cake (recipe from www.bakingmad.com). What will you be baking?

Ingredients

For the cake

225g Butter (unsalted)

225g Unrefined golden caster sugar

4 Eggs (beaten)

3 tbsp Water (warm)

1 pinch Salt

225g Self-raising white flour

For the filling and icing

150g Butter (softened)

300g Icing sugar (sieved)

2 tsp Vanilla extract

1 tsp Orange peel (finely grated)

4 tbsp Duerr's Sunny Seville Fine Cut Marmalade

Method

Preheat the oven to 190°C (fan 170°C, gas mark 5). Prepare two 20cm cake tins by greasing and lining with baking paper.

In a large mixing bowl, beat together the butter and sugar until you get a creamy consistency. Add the beaten eggs one at a time, followed by the warm water and a pinch of salt.

Mix the flour and beat well. Pour half the mixture into each tin or mould and bake in the centre of the oven for about twenty five minutes or until golden and risen.

Turn the sponges out of the tins and leave to cool completely on a wire rack. For best results, remove the baking paper a few minutes after the cake has cooled.

Cream together the butter and icing sugar until you get a soft but not runny consistency, adding two or three drops of vanilla extract.

Sandwich the sponge halves together with a layer of marmalade and a thin layer of the buttercream. Spread the buttercream thickly on top of the cake and sprinkle with the finely grated orange peel.