



Strawberry sponge cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200g unsalted butter, at room temperature
- 200g caster sugar
- 4 medium eggs, at room temperature
- 200g self raising flour
- 1 tsp vanilla extract
- 300ml fresh double cream, or 300ml fresh whipping cream
- approx. 500g of freshly picked strawberries
- icing sugar

Instructions

- First you need to bake a sponge cake.
 - Preheat oven to 200C/fan 180C/gas mark 6/392F/moderate. Place the butter and sugar in a bowl and cream together until pale and fluffy (about 5 minutes).
- In another bowl lightly beat the eggs.
- Slowly add the eggs to the butter-sugar mixture mixing at low speed, add 1tsp of vanilla.

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- Once the eggs and butter-sugar mixture are combined, slowly mix in self raising flour.
 - Grease a baking tin with butter, cut a piece of greaseproof paper to fit inside. Optional: if you run out of greaseproof paper, grease the tin with butter and cover it with breadcrumbs.
 - Using a small palette knife fill the baking tin evenly with the mixture.
- Bake for about 25-30 minutes. Test the sponge cake with a thin knife. It should come out clean when the cake is baked.
- Allow the sponge cake to cool on a wire rack. Take a knife and cut off the top of the cake to get a flat surface.
- Mix the cream (in this case - I prefer double cream because it gets much stiffer than whipping cream). Spoon a few tablespoons of the cream on the cake and use a small palette knife to level and smooth the surface.
- Wash the strawberries in cold water and cut every strawberry into quarters. Cover the whole surface with strawberries and sprinkle with icing sugar.
- Use as many strawberries as you can to cover all the cake's surface.
- Before serving this yummy strawberry cake chill it in a refrigerator for 15 minutes to allow the cream to become firmer.
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