

## Sponge Cake

### Ingredients

6oz/170g self-raising flour

3 eggs

6oz/170g dairy free margarine

6oz/170g caster sugar

Vanilla or lemon essence

### For the Filing and Icing

4oz/113g dairy free spread

10oz/285g icing sugar, plus more for dusting

Fresh raspberries and raspberry Jam

Oven temperature: 180°C/350°F/Gas Mark 4



### Method

1. Grease and base line 2 non-stick sandwich tins.
2. Cream together the margarine and sugar.
3. Gradually add the eggs one at a time and mix lightly. Add the essence.
4. Fold in the flour gently. Divide evenly between the two tins. Bake for 25 minutes until light and springy to touch and the edges have come away from the side of the tins. Turn out onto a wire rack to cool immediately.
5. When completely cooled sandwich together with jam and icing.
6. To make the icing, gradually beat the icing sugar and flavouring into the dairy free spread until thick enough to spread. Pipe or smooth the icing over the top. Decorate with fresh raspberries and dust with icing sugar.