Basic cake recipe

Whether you want to make a layered sponge cake or cup-cakes, this recipe will work and is easy to adapt for taste and different flavours too.

Ingredients

150g butter or margarine

150g caster sugar

3 medium eggs

150g self raising flour

Tips

Take the butter out of the fridge a little while before you need to use it. It will help when mixing and will stop the mixture from splitting when adding the eggs.

Method

1. Preheat the oven to 180°C

2. Grease 2 (7inch) sandwich tins and line them with grease-proof paper. If making small cakes put your cake cases in a bun tray. You will need around 16.

3. Put butter/margarine and sugar in a bowl and cream together until the mixture is light and fluffy.

4. Beat in the eggs one at a time, adding in a bit of flour with each egg.

5. Gently fold in the rest of the flour.

6. Divide the mixture between the two tins and gently smooth to fill the tin.

7. Bake in the oven for 20-25 minutes. Until lightly golden.

8. Remove from the oven and allow to cool for a couple of minutes.

9. Run a table knife around the edge of the tin to make sure the edges are loose and turn out on to a wire rack. Leave to cool completely and then decorate and fill with icing and or jam.