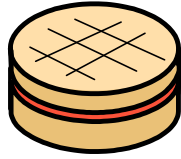


Sponge cake recipe



125g self-raising

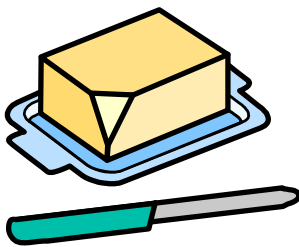
flour



125g caster sugar

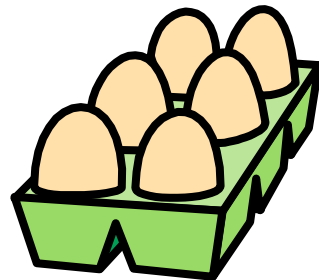


125g butter



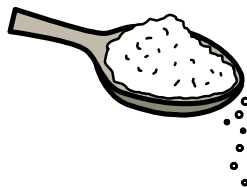
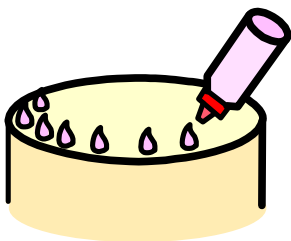
2 eggs

2

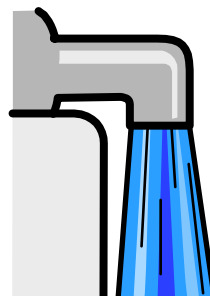


icing

sugar

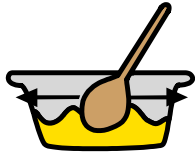


water

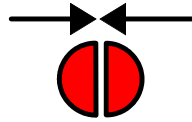
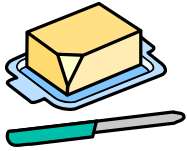


1. Mix the flour, sugar and

1



butter together.

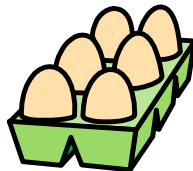


2. Add 2 eggs and mix

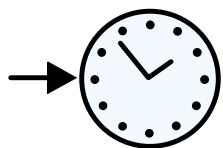
2



2

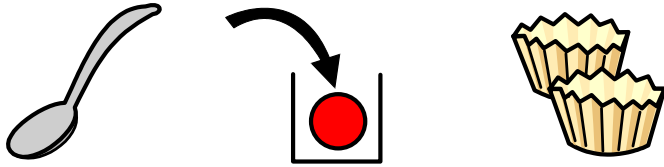


until creamy.



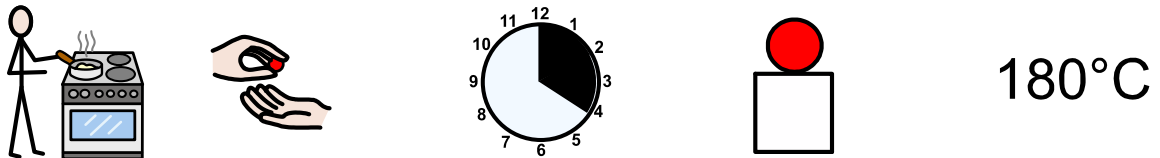
3. Spoon into cake cases.

3



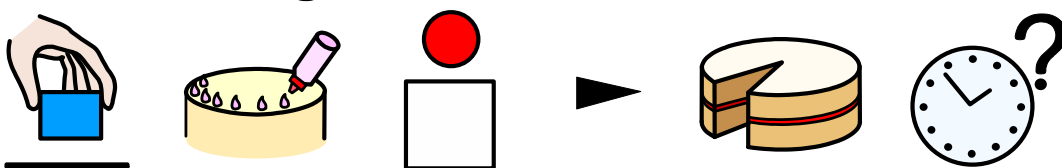
4. Cook for 20 minutes on 180 degrees.

4

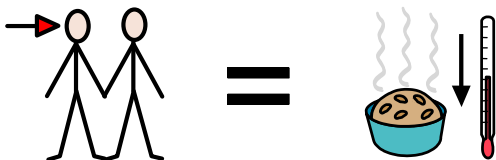


5. Put icing over the cakes when

5



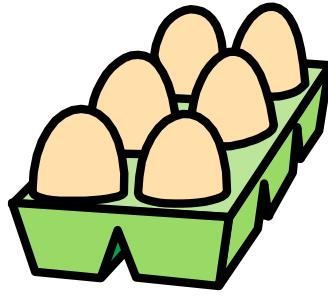
they are cool.



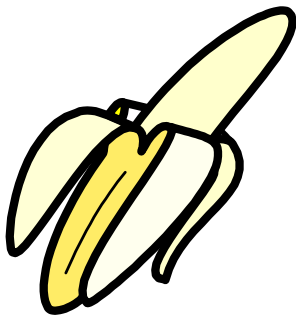
flour



eggs



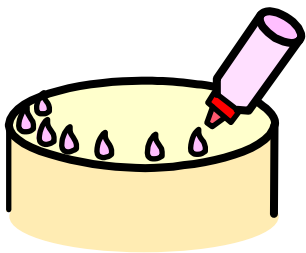
banana



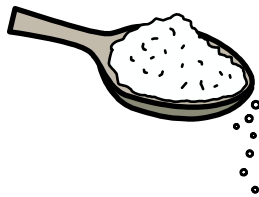
sugar



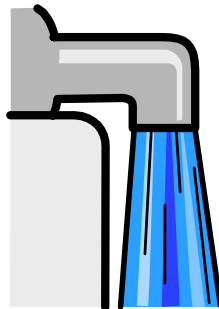
icing



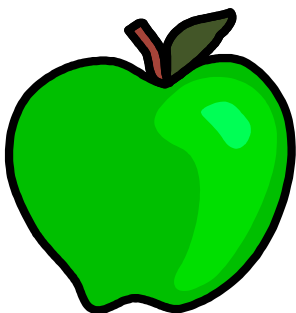
sugar



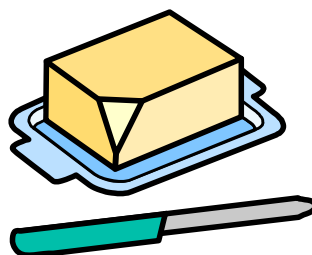
water



apple



butter



What



I



used:

