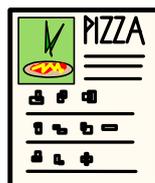
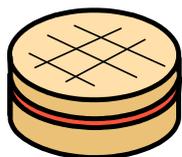


# Sponge cake recipe



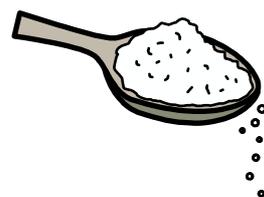
125g self-raising

flour



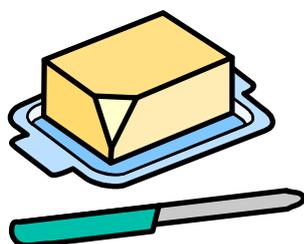
125g

caster sugar



125g

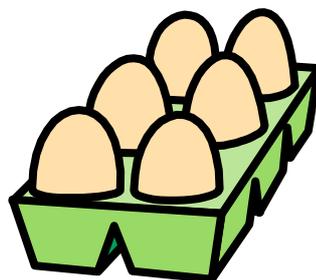
butter



2

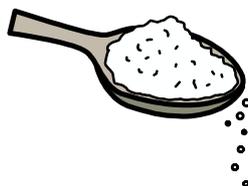
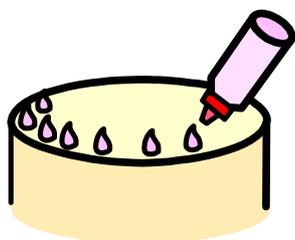
eggs

2



icing

sugar



cocoa powder

-

20g



-

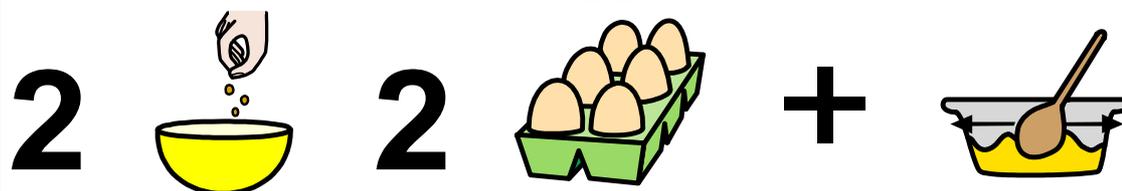
1. Mix the flour, sugar and



butter together.



2. Add 2 eggs and mix



until creamy. Add the

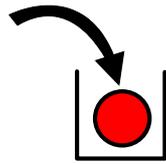


cocoa powder.



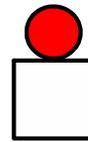
3. Spoon into cake cases.

3



4. Cook for 20 minutes on 180 degrees.

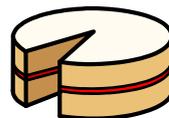
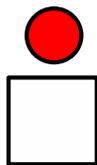
4



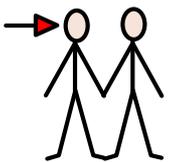
180°C

5. Put icing over the cakes when

5



they are cool.



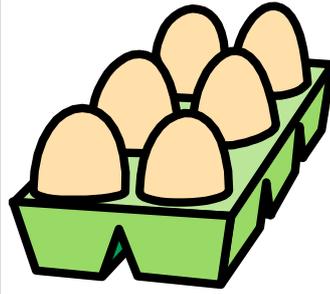
=



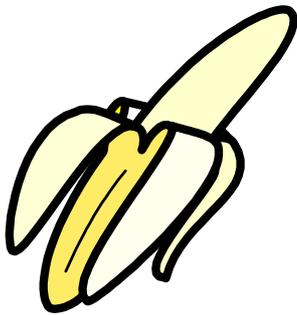
flour



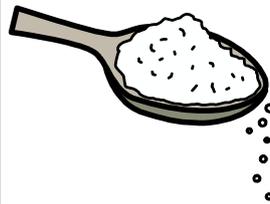
eggs



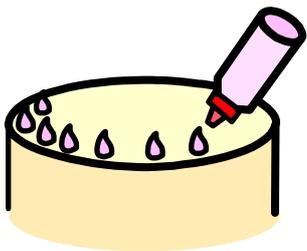
banana



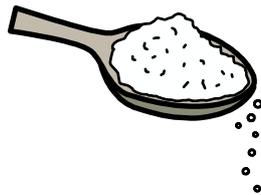
sugar



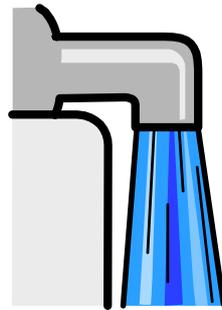
icing



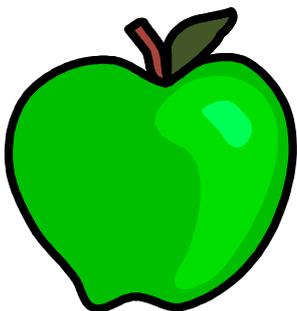
sugar



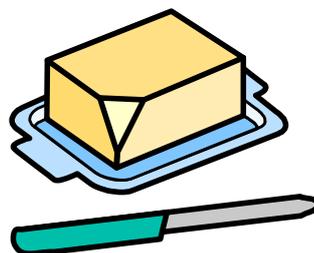
water



apple



butter



What



I



used:

