

Old School Coconut and Jam Sponge Cake

Serves 12-16

Hands-on Time 20 minutes

Baking Time 25 minutes

Ingredients

220g Margarine plus extra for greasing
235g Caster sugar
4 Eggs, medium
1 1/2 tsp Vanilla extract
235g Self-raising flour
1/8 tsp Fine salt
1 tbsp Full-fat milk
200g Raspberry jam
50-100g Desiccated coconut

Equipment

Deep sided 25cm x 20cm Brownie pan
Baking parchment
Large mixing bowl
Electric whisk or wooden spoon
Spatula
Wire rack
Bowl
Spoon

Preheat the oven to 180°C/160°C (Fan)/
350°F/Gas mark 4.

Grease the pan with a little margarine and
line with a piece of baking parchment.

Add the caster sugar and 220g of margarine
to the large mixing bowl and beat using the
electric whisk on a low speed for 1 minute.

Add the eggs, one at a time, whilst you
continue beating on a slow speed followed
by the vanilla.

Add the flour and salt. If you're using the
whisk I find it best to give the mixture a little
stir using the beaters when they're switched
off. This will stop the flour flying everywhere.
Now slowly combine with the whisk on until
there are no specks.

Finally add the milk and give a stir, scraping
down the sides of the bowl to ensure
everything is mixed in.

Tip the batter into the lined pan and spread
out using the spatula so it's nice, smooth,
and flat.

Pop the pan into the oven on a middle shelf
for 25 minutes.

When the cake has baked remove the pan
from the oven and leave to cool for 15
minutes.

Carefully tip the sponge onto the wire rack
and remove the pan and baking parchment.
Leave to completely cool.

When you're ready to decorate the cake add
the jam to a bowl and stir with a spoon to
loosen it up.

Flip the sponge over so it's the right way up. I
think it's nice to serve it from the pan
(washed and dried) but you could transfer it
onto a plate.

Dollop the jam onto the centre of the cake
and slowly spread outwards using the back
of the spoon.

Sprinkle the coconut over the jam until it's
either resembling a light or heavy snowfall.

Enjoy!