



10 Test the sponges by inserting a skewer. If it comes out clean, the cakes are cooked.



11 Leave for a few minutes in the pans, then turn out on to a wire rack. Let cool completely.



12 For the filling, beat the butter, confectioner's sugar, and vanilla extract until smooth.



13 Spread the buttercream evenly onto the flat side of one sponge, using a palette knife.



14 Spread the raspberry jam in an even layer over the buttercream, right to the edges.



15 Top with the other sponge, flat sides together. Serve dusted with sifted confectioner's sugar.



STORE The filled cake will keep in an airtight container for 2 days. Unfilled, the sponges will keep for up to 3 days.

Sponge Cake

Malihe Zarif

Probably the most iconic cake, a good sponge should be well-risen, moist, and as light as air.



SERVES
6-8



30
MINS



20-25
MINS



4 WEEKS,
UNFILLED

Ingredients

12 tbsp unsalted butter, softened,
plus extra for greasing
 $\frac{3}{4}$ cup sugar
3 large eggs, at room temperature
1 tsp pure vanilla extract
 $1\frac{1}{4}$ cups all-purpose flour
1 tsp baking powder
 $\frac{1}{2}$ tsp salt

For the filling

4 tbsp unsalted butter, softened
 $\frac{1}{3}$ cup confectioner's sugar, plus
more to serve
1 tsp pure vanilla extract
 $\frac{1}{3}$ cup good-quality seedless
raspberry jam



1 Preheat the oven to 350°F (180°C). Grease the cake pans and line with parchment paper.



2 Cream the butter and sugar with an electric mixer until fluffy, about 2 minutes.



3 Add the eggs one at a time, being sure to mix well between additions to prevent curdling.



4 Add the vanilla extract and beat briefly until it is well blended through the batter.



5 Beat the mixture for another 2 minutes until bubbles start to appear on the surface.



6 Remove the beaters, then sift the flour, baking powder, and salt into the bowl.



7 With a spoon, gently fold in the flour until just smooth. You can also mix in on low.



8 Divide the batter evenly between the pans, and smooth the tops with a palette knife.



9 Cook for 20 minutes or until golden brown and springy to the touch.