

TRINIDAD SPONGE CAKE

There is a trick to this recipe. For every 2 oz. butter + 2 oz. sugar + 2oz flour there's one egg. Remember that and you are good to go.

You will need:

- ✓ 6 oz. butter
- ✓ 6 oz. sugar
- ✓ 6 oz. flour
- ✓ 3 eggs
- ✓ CHIEF baking powder
- ✓ FLAVOURINGS
- ✓ lemon zest & juice
- ✓ orange zest
- ✓ CHIEF vanilla essence
- ✓ mixed spice
- ✓ fruit

How to Prepare:

1. Grease and flour 1 large cake pan or two small ones
2. Cream butter and sugar until light & fluffy
3. Add eggs one at a time beating well after each one
4. Add flavourings – essence etc. as required
5. Sift flour and baking powder together 4 times
6. Add in flour, in three batches, mixing lightly after each addition of flour
7. Put into tin/tins and bake in a moderate oven (350F) for 30 – 35 minutes. The cake is done when a toothpick inserted in the center comes out clean.
8. Cool in pan for 5 minutes before turning out on rack