

INDIVIDUAL SPONGE CAKES

Ingredients :-

100g Self-raising flour

100g Caster sugar

100g Margarine

2 eggs

Bun cases

} Makes enough for 4 children (8 good sized cakes)

Method :-

- Heat oven to 180 degrees
- Cream together the margarine and sugar in a bowl
- Beat in flour and add eggs one at a time, beating all the time until the mixture is light and fluffy
- Stir in a handful of alternative ingredients (below) if desired
- Spoon the mixture into paper bun cases and bake for 15 - 20 mins.
- When cool the cakes can be decorated with melted chocolate, iced or filled with butter cream

The recipe can be altered by adding the following ingredients:-

Chocolate chips, cherries