



A good plain cake which can be flavoured and made as an alternative to a light or rich fruit cake. It has a firm moist texture, and makes a good base for marzipanning, icing and decorating.

- 3 eggs
- 175g caster (superfine) sugar
- 225g plain (all-purpose) flour
- 175g soft margarine
- 1 tsp baking powder
- 2 tbs lemon juice

1) Preheat the oven to 170C (325F/Gas 3). Grease a 15cm (6in) square or a 18cm (7in) round deep cake tin (pan) with oil and line the base and sides with greaseproof paper.

2) Sift the flour and baking powder into a bowl, add the sugar, margarine, eggs and lemon juice. Mix together with a wooden spoon, then beat for 1-2 minutes until smooth and glossy. Alternatively mix with an electric mixer and beat for 1 minute only, or until smooth and glossy. DO NOT over mix.

3) Add any flavourings, and mix until well blended.

4) Place the mixture (batter) into the prepared tin and spread evenly. Give the tin a sharp tap to remove any air pockets. Make a depression in the centre of the mixture to ensure a level surface when cooked.

5) Bake the cake in the centre of the oven for approximately 1¼-1½ hours or until the cake springs back when lightly pressed.

6) Leave the cake to cool in the tin, then remove and allow to cool completely on a wire rack.

Storing: Wrap the cake in foil or clingfilm (plastic wrap) and place in a tin or cake box. Store for up to 2 weeks.

Other Flavourings: Add 175g of whole and broken glace cherries or 50g of desiccated coconut.

## Approximate Cooking Times:

15cm (6 in) Square	
18cm (7 in) Round	1¼ - 1½ hours
18cm (7 in) Square	
20cm (8 in) Round	1½ - 1¾ hours
20cm (8 in) Square	
23cm (9 in) Round	1¾ - 2 hours
23cm (9 in) Square	
25cm (10 in) Round	1¾ - 2 hours
25cm (10 in) Square	
28cm (11 in) Round	2 - 2¼ hours
28cm (11 in) Square	
30cm (12 in) Round	2¼ - 2½ hours
30cm (12 in) Square	
33cm (13 in) Round	2½ - 2¾ hours

Tip:  
Ideal for novelty sponges as the firm texture allows you to trim & shape without crumbling.