

Simple Cake Recipe

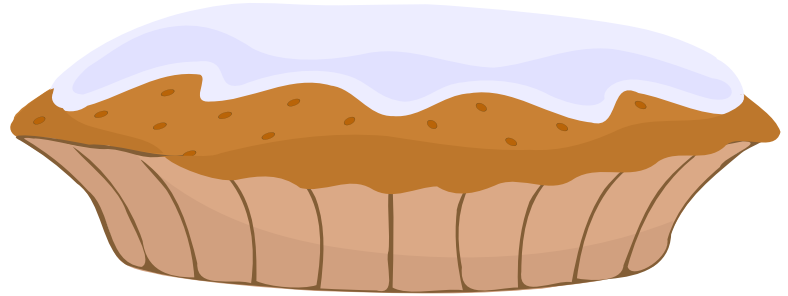
225g (8 oz) self-raising flour.

225g (8 oz) soft butter (i.e. room temperature).

225g (8 oz) caster sugar.

4 eggs.

1 teaspoon baking powder.



Mix the ingredients well in a large bowl using an electric whisk.

Halve the mixture and pour into 2 non-stick 18cm (7 inch) cake tins.

Cook till golden brown (15-25 minutes) in a preheated oven at 180 degrees C (gas mark 4).

Cool on a wire rack before serving, add jam between the two halves and optionally top with butter cream.