

PREP: 40 min
COOK: 85 min
SERVES: 12

Classic No-Fail Sponge Cake

Nothing quite compares to the elegant simplicity of a beautiful sponge filled with jam, cream and fresh berries. This no-fail version ticks all the boxes; light, fluffy, super soft and of course, requests for a second helping.

Ingredients

Meringues

Queen Meringue & Pavlova Powder Mix

1 tsp Queen Concentrated Vanilla Extract

Sponge Cake

1 cup (150g) plain flour

1 tsp baking powder

6 large eggs, at room temperature

¾ cup (165g) caster sugar

2 tsp Queen Organic Vanilla Extract

75g unsalted butter, melted, cooled

Method - Meringues

STEP 1

Prepare Queen Meringue & Pavlova Mix as per pack directions, adding Queen Concentrated Vanilla Extract. Pipe meringues onto baking paper and bake at 100°C fan-forced/120°C conventional for 1 hour.

Method - Sponge Cake

STEP 1

Preheat oven to 160°C fan-forced/180°C conventional. Grease & line the base and sides of 2 x 20cm round cake tins.

STEP 2

Sift flour and baking powder together three times. Set aside.

STEP 3

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Ingredients

To assemble

600ml thickened cream

1 tsp Queen Concentrated Vanilla Extract

½ cup (170g) strawberry or raspberry jam

Fresh strawberries, to decorate

Method - Sponge Cake

In a stand mixer fitted with whisk attachment, beat eggs, caster sugar and Vanilla Essence on high speed for 15 minutes until mixture is thick and pale in colour.

STEP 4

Sift ¼ of the flour mixture into egg mixture and gently fold using a large metal spoon. Repeat with remaining flour mixture, taking care not to over mix.

STEP 5

In separate bowl, add a heaped spoonful or two of the batter into the melted butter mix to combine.

STEP 6

Add butter to sponge batter and fold very gently to combine, with no streaks of butter remaining.

STEP 7

Pour batter into two prepared tins and gently smooth the tops. Bake for 20-25 minutes or until top springs back when lightly touched. Allow cakes to cool in tins for 5 minutes then turn out onto wire rack to cool completely.

Method - To assemble

STEP 1

Whip cream and Concentrated Vanilla Extract until firm peaks form.

STEP 2

Place the first sponge layer on a serving plate and spread generously with vanilla cream. Top with berries and a drizzle of jam.

STEP 3

Top with remaining sponge, then top with more cream, strawberries, jam and meringues to finish.

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