

■ Easy Vanilla Sponge Cake Recipe

Kid-friendly recipe — perfect for family baking

Ingredients

- 200g self-raising flour
- 200g caster sugar
- 200g unsalted butter (softened)
- 4 medium eggs
- 1 tsp vanilla extract
- 2 tbsp milk

Method

- 1 Preheat the oven to 180°C (160°C fan) or Gas Mark 4.
- 2 Grease and line two 20cm round cake tins.
- 3 Cream together the butter and sugar until light and fluffy.
- 4 Beat in the eggs one at a time, then stir in the vanilla.
- 5 Fold in the flour gently, then add milk to loosen.
- 6 Divide mixture between tins and smooth the tops.
- 7 Bake for 20–25 mins until golden and springy to the touch.
- 8 Cool on a wire rack, then sandwich with jam or buttercream.

Fun Decorating Ideas

- Sprinkles & Buttercream: Classic kid-friendly choice.
- Fruit Toppings: Add strawberries, blueberries, or banana slices.
- Chocolate Drizzle: Let kids swirl melted chocolate on top.
- Seasonal Fun: Mini eggs for Easter, spooky sprinkles for Halloween, candy canes at Christmas.