

# Orlaith's Naked Sponge Cake

## Ingredients

For the Sponge

5 Eggs

141 grms/5ozs caster sugar

141 grms/5ozs flour

Icing Sugar to dust

## Filling

2\* 227g punnets of strawberries

2 pints of cream

Raspberry jam

Oven 170oC

8 Inch round cake tin - oiled



## Method

Whisk the eggs and caster sugar together until they are doubled in size and are almost white and fluffy. This is best done using a food mixer

Sift in the flour and gently fold in using a metal spoon. Careful not to overmix!

Gently pour the mixture into your oiled tin and bake for about 30 mins.

The sponge should have slightly come away from the sides of the tin and spring back to the touch on the top when baked

Turn out onto a cooling rack and allow them to cool completely

You will need to make 3 of these sponges

## To assemble:

Whip the cream

Slice one punnet of the strawberries thinly

Place one sponge on a cake board, plate or nice serving dish

With a palette knife put a layer of raspberry jam on the sponge

Add about 2 large spoons on cream followed by half of the sliced strawberries

Place the next sponge on top and repeat

Finally place the last sponge on top

Put the remaining cream on top in a nice freehand way

Smooth around the sides with a palette knife

Decorate with the rest of the strawberries leaving some whole and halving some

Place some around the base of the cake also and dust the whole cake with icing sugar.

Some edible flowers would also look very nice to decorate with if you have some