Chocolate Sponge Cake

7oz/200g Self raising flour
8oz/225g Butter, softened
8oz/225g Caster sugar
1oz/25g Cocoa powder
4 Eggs

5floz/140ml Double cream
or for butter cream
10oz/275g Butter, softened
5oz/125g Icing sugar

Method:

1. Cream the butter and sugar together until the mixture is pale and well combined.
2. Sift in the flour and cocoa powder, and mix in using a metal spoon.
3. Beat in the eggs one at a time.
4. Divide mixture between 2 greased and lined 8" sponge tins.
5. Bake in the middle of the oven at 180C/350F/Gas Mark 4 for 20-30 mins until a skewer inserted in the middle comes out clean.
6. Allow to cool for a few moments in the tins, then turn out onto a cooling rack and leave to cool completely.
7. If filling with cream, beat until firm peaks are formed. Spread on one of the sponges and top with the other.
8. For buttercream, place butter in a bowl and sift on the icing sugar. Beat until combined and smooth. Spread onto one of the sponges and top with the other.