

225 gms Soft butter or margarine

225gms Caster sugar

4large eggs

225gms self raising flour

2level teaspoons baking powder

2 , 20 cm (8 inch)sandwich tins

Method

Grease and line the bases of the tins

Pre heat oven to 180/fan 160/ gas4

Measure all the ingredients into a large bowl and beat thoroughly till blended,divide between the two tins and level the tops with a knife.

Bake in the pre heated oven for about 25 mins till well risen.

To test if cooked lightly press the top with your finger and it should spring back,

Leave the cakes for a few minutes in the tins then turn out ,remove the baking parchment and leave to cool on a wire rack.

When cold sandwich together with jam and sprinkle the top with caster sugar.

For an 18cm/7inch cake use the following

175 gms Butter

175 gms Caster sugar

175 gms S.R.Flour

3 eggs

1 1/2 teaspoons baking powder

Bake for 25 mins.

That's the recipe.

I personally use Golden Caster Sugar and I use soft margarine instead of butter.

Another way of testing if the cake has finished cooking as well as pressing the top is to put your ear close to it and listen,it should be silent and not masking any sizzling sounds,my Gran taught me that one.