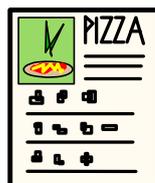
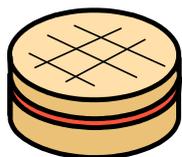


Sponge cake recipe



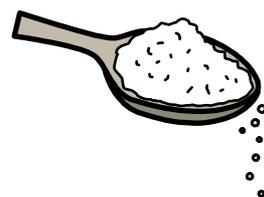
125g self-raising

flour



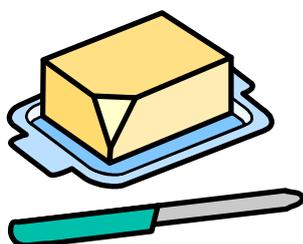
125g

caster sugar



125g

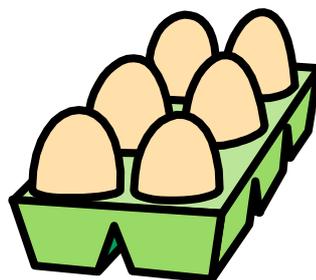
butter



2

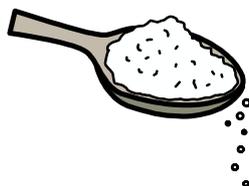
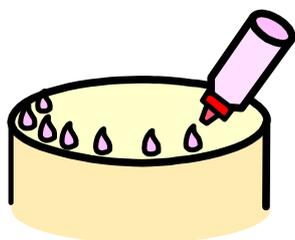
eggs

2

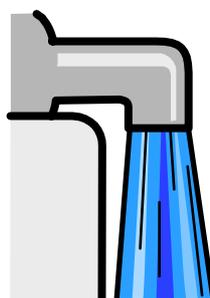


icing

sugar



water



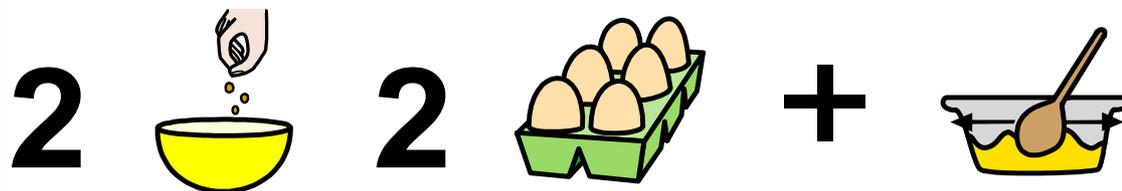
1. Mix the flour, sugar and



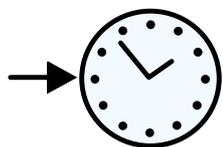
butter together.



2. Add 2 eggs and mix

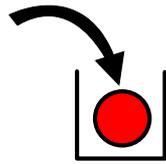


until creamy.



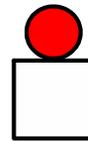
3. Spoon into cake cases.

3



4. Cook for 20 minutes on 180 degrees.

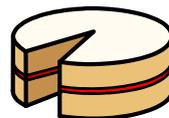
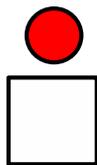
4



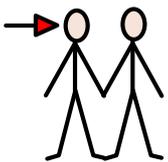
180°C

5. Put icing over the cakes when

5



they are cool.



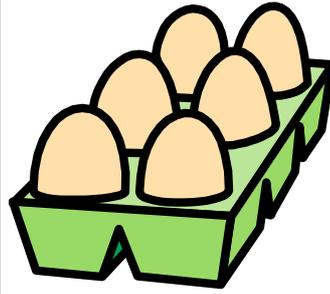
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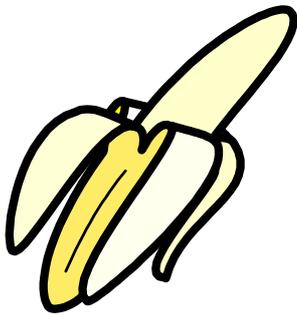
flour



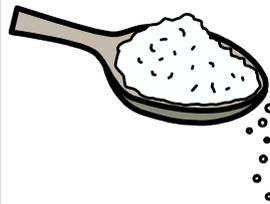
eggs



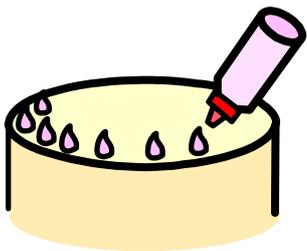
banana



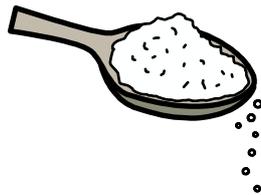
sugar



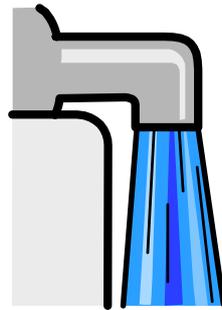
icing



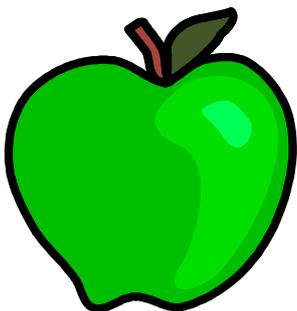
sugar



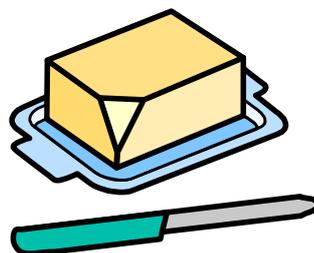
water



apple



butter



What



I



used:

