

[PLAIN SPONGE CAKE RECIPE](#)



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This is a simple sponge cake recipe - you can serve it plain sandwiched with jam to make a Victoria sponge cake, or fill with buttercream for a birthday cake.

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Easy Plain Sponge Cake Recipe How To Make Best Plain

Plain Sponge Cake Recipe, Baking can be the perfect therapy and this sponge cake is the best way to start your journey into the wonderful world of baking.

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Sponge cake recipe BBC Food

A classic sponge cake can be jazzed up with whipped cream and seasonal fruit, or with your favourite jam or fruit curd. A step-by-step recipe for a foolproof, easy sponge cake with only 5 ingredients.

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Classic plain sponge cake recipe All recipes UK

This sponge cake is a simple, plain sponge which can be used for any cake. I used this to make a cake where I had plain sponge on the top and chocolate on the bottom, turned out great and raised really well!

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Sponge cake recipe BBC Good Food

Make a classic sponge cake with this easy recipe, perfect for everyday baking and occasions. Find more cake recipes at BBC Good Food. Find more cake recipes at BBC Good Food. Choose your favourite filling for this easy sponge cake we've opted for lemon curd and whipped cream, but you could have jam.

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Plain Sponge Cake Recipe Cooks com

Beat the eggs until they are thick and lemon colored. Add the sugar gradually and continue to beat. Sift the flour several times and fold into the mixture.

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Vanilla Sponge Cake Recipe Tin Eats

1. The original recipe calls for 2 cups cake flour. I use a combination of plain flour and cornflour which is a substitute for cake flour because this recipe is my basic vanilla sponge cake recipe and I want to make it using pantry staples.

<http://ebookslibrary.club/Vanilla-Sponge-Cake-RecipeTin-Eats.pdf>

Simple sponge cake recipe StudentRecipes com

Whisk the butter and sugar. add the eggs then flour. mix to get a creamy batter. put it in a cake tin with baking paper. put it in the oven for 18-20 minutes on 200c or more.

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