



Fannie Farmer's GENUINE Sponge Cake!

Preparation time: 40 mins

Cooking time: 40 mins

Serves 6-8 delightful guests!

Ingredients

- 6 egg yolks
- 6 egg whites
- zest of 1 lemon
- 1 tablespoon of lemon juice
- 180g (1 cup) caster sugar
- 120g (1 cup) plain flour / all-purpose flour (sieved 3 or 4 times)
- raspberry jam
- optional: clotted cream / whipped cream

Equipage

- Dover egg-beater / electric hand-whisk
- 2 x sandwich tins (approx. 8.5 inches / 21 cm)

Method

1. Before you proceed, 'squeaky clean' hands, please!
2. Preheat oven: 150 *C / 130*C Fan / 300 F / gas mark 2.
3. Grease each sandwich tin with butter and line the bottom with greaseproof paper. Then dust the greased sides with flour and shake off any excess.
4. Using a Dover egg-beater, or a similar implement: beat yolks until pale.
5. Gradually add the sugar and continue beating.
6. Now, add lemon juice and zest, then rest the bowl to one side.
7. Darlings, if you fancy a challenge! then grab your Dover egg-beater and whisk 'like the clappers' - until egg whites are beaten stiff n' dry! Or alternatively, please do succumb to the aid of modern technology - namely an electric hand-whisk!



8. Partially mix stiffly beaten egg whites with the yolks.
9. Then carefully cut and fold the sieved flour into the egg mixture.
10. Divide mixture between tins, and place on the middle shelf in oven.
11. Bake for approximately 40 minutes - until golden brown, has shrunk from the sides, and a skewer comes out clean.
12. When cool slather with a thick layer of raspberry jam - Miss Windsor recommends Tiptree Jam (Wilkin & Sons Ltd).

Or if feeling rather indulgent, one may also slap on a coat of cream, and then carefully sandwich together - Voila!

13. Present your culinary masterpiece on a pretty plate of your choice. Miss Windsor opted for a vintage replica by Marks & Spencer's - How spiffing!

Darlings, please enjoy a jolly good munch on Fannie's pie - Oh, I say!

Miss Windsor x