

Sponge Cake

190g plain flour
1 1/2 teaspoons baking powder
120g soft brown sugar
1 pinch salt
120ml milk
2 eggs
6 tablespoons melted butter or margarine
2 teaspoons vanilla extract



This recipe makes 16 tablespoons of sauce

Preheat the oven to 170 C / Gas 3.

In a large bowl sift together the flour, salt and baking powder. Add the sugar and mix well.

In another bowl add the milk, eggs, vanilla and melted butter. Whisk together until a light frothy foam forms on top.

Add the milk mixture to the flour and mix together until smooth.

Pour into greased baking dish and bake for 20 to 30 minutes or until cake is firm on top; start checking after 20 minutes.

Toffee Sauce

Ingredients

110g of butter
100g of sugar
110ml of cream
1/2tsp vanilla extract

1. Place butter and sugar in medium saucepan on medium heat
2. Keep stirring until the mixture turns a deep amber colour
3. Carefully stir in the cream and vanilla extract. (Mixture will be bubbly.)
4. Whisk constantly and cook until sauce thickens and coats back of a spoon.