

Strawberries and Cream Sponge

MAKES:12

PREPARATION TIME:15 minutes

COOK TIME:35-40 minutes

INGREDIENTS:

- 5 large eggs
- 150g caster sugar
- few drops vanilla essence
- 150g plain flour, sifted
- 8 tbsp Filippo Berio Mild & Light Olive Oil

Filling :

- 150ml/ ¼ pt double cream
- 150g strawberries, halved
- 3 tbsp strawberry conserve
- Icing sugar to dust

METHOD:

Preheat the oven to 180C/Fan 160C/350F. Oil and base line two 20cm/8in round sandwich tins. Use an electric whisk to whisk the eggs sugar and vanilla together in a large bowl until they are really thick enough to leave a trail on the surface when the whisk is lifted.

Gently fold in half the flour with a metal spoon then half the oil. Repeat working very lightly. Pour the mixture into the prepared tin. Bake for 35-40minutes or until golden and springy to the touch. Cool for 10 minutes; remove tins then transfer to a wire rack and leave until cold.

To decorate whip the cream until it forms soft peaks; mix the strawberries and conserve together. Cut the cake in half and sandwich together with the cream and strawberries. Dust with icing sugar and serve.



Cook it with: Mild&Light in colour