



## Bake Off Showstopper Challenge - Instructions

### Ingredients

220g Unsalted butter  
200g Caster sugar  
4 Eggs  
200g Self-raising white flour  
1tsp Vanilla extract  
2 tbsp Whole milk

### Method

1. Preheat the oven to 180°C (160°C fan, gas mark 5). Prepare the sandwich tins (2 x 7in sponge tins) by lining with baking parchment.
2. Cream together the butter and sugar with a wooden spoon or electric hand whisk, until pale and fluffy.
3. Add the eggs in 4 parts, beating well after each addition so that the egg is well incorporated.  
Add the vanilla.  
Sift the flour into the mixture and fold in lightly with a metal spoon, until the mixture is even.  
Add the milk and mix.
4. Spoon the mix into tins and bake for 20 minutes, or until a skewer inserted comes out clean.
5. Remove and cool on a wire rack.
6. To assemble the cake, whip the cream in a bowl until it sticks and spoon onto the top half of the cake. Spoon the jam onto the other half of the cake. Ensure both are spread out evenly and place one half onto the other so the filling is in the middle.
7. If you wish, decorate your cake however you like! Our example has icing sugar sifted onto the top of the cake.