

BAKE IT

Everyone loves a gorgeous sponge. This Genoise with berries, from master baker Eric Lanlard, is utterly irresistible.



You'll need

- 250g of Silver Spoon Caster Sugar
- 8 medium size eggs
- 250g Allinson plain white flour
- 50g of melted butter
- 500ml double cream, whipped
- Assorted fresh seasonal berries
- Icing sugar to dust

How to

- Preheat the oven to 180c and line, grease and dust two 22cm cake tins with flour.
- Put the sugar and eggs in a heat proof bowl and place on a bain Marie, beat until hot without stopping mixing. Whisk the hot mixture with a hand electric whisk or in the mixer at full speed for 10 minutes – the mixture will double in volume and should create a “ribbon” effect when dripping from the whisk.
- Sift in the flour and fold it gently into the mixture with a large metal spoon. Add the melted butter at this stage too, but be careful not to over mix as this will prevent the cake rising well.
- Divide the mixture between 2 x 22cm cake tins and bake for 30 minutes or until a skewer comes out clean. Leave in the tin for 10 minutes and then turn out on a wire rack to cool.

Finishing touches

- Once ready to serve, slice the cakes into thin layers and sandwich each layer with fresh whipped cream and berries.
- Decorate the top with more berries and a dusting of icing sugar.

WIN IT

Post a photo of your best homemade cake on [facebook.com/macmillancoffee](https://www.facebook.com/macmillancoffee) for your chance to win one of five Silver Spoon baking hampers. Winners will be picked at random on 20 May 2013. Happy baking and good luck!



FAKE IT

Decorated sponge cake

Delicious and super easy – you can make this tempting sponge in under five minutes



You'll need

- A store-bought, ready made sponge cake
- Whipped cream
- Some strawberries
- Icing sugar
- A pretty plate

How to

- Slice the sponge cake in half
- Spread one half with whipped cream
- Slice and add the strawberries
- Place the other half of the sponge on top

Finishing touches

- Dust the cake with icing sugar
- Pop it on to your pretty plate



VOILÁ

Dress your table up with all the lovely things in your free Coffee Morning Kit. Your 'homemade' cake will look lavish on it.