

Homemade Coconut and Jam Sponge.



Ingredients:

- 100g self-raising flour
- 100g caster sugar
- 100g cooking margarine or butter
- 2 eggs
- Half a teaspoon vanilla essence
- 25g desiccated coconut



For the top of the cake

80g desiccated coconut

100g strawberry or raspberry jam

Method:

This recipe will serve 4.

1. Prepare cake tin with greaseproof paper
2. Cream butter and caster sugar together until very pale in colour, light in texture and fluffy.
3. Beat in the eggs, one at a time adding a tablespoon of flour at a time as you mix, add vanilla essence and gently fold in the remaining flour.
4. Transfer mixture in prepared tin
5. Bake in the centre of oven at 180 c or Gas mark 4 for 30 minutes or until well risen, golden brown and firm to touch.
6. Leave to cool for 2-3 minutes. Turn out onto cooling rack, take off greaseproof paper and leave to cool
7. Spread the jam on the top of the cake and sprinkle with the coconut.

“Cooking with kids is not just about ingredients, recipes, and cooking. It's about harnessing imagination, empowerment, and creativity.”



This recipe is adjusted and alternatives used to cater
For children with allergies in on the day.





