



Recipe Card

QUEEN ELIZABETH SPONGE CAKE

Decorated with fresh flowers inspired by the 'Queen Elizabeth' rose which was bred to mark her coronation, this delicious cake is the perfect way to celebrate the Queen's Jubilee.

Serves 8

FOR THE CAKE

- 60g unsalted butter melted and cooled, plus extra to grease the tins
- 4 medium eggs
- 125g caster sugar
- 125g plain flour, sifted with a pinch of salt
- Finely grated zest of lemon

FOR THE FILLING

- 450ml double cream
- 2tbsp icing sugar
- 400g sliced strawberries
- 2 tbsp strawberry jam with champagne



TO DECORATE

- Fresh mint leaves and pesticide-free pink roses
- Mini paper bunting

Preheat the oven to 180°C/fan 160°C/gas 4.



Butter two x 20cm (8in) round tins and line with baking parchment. Place the bowl and whisk of an electric mixer in hot water, then dry thoroughly – this will help aerate the mixture.

Whisk the eggs and sugar for 6-8 minutes until thick. Lift the whisk and drizzle the mixture back into the bowl – if it leaves a trail before sinking, it's ready. Sift in the flour and salt (so you will have sifted it twice), then fold in with the zest and melted butter. Divide the mixture between the tins and bake for 15-20 minutes until a skewer comes out clean.

Remove from the oven and rest in the tins for a few minutes, then turn out on to a wire rack to cool. When ready to serve, whisk the cream, icing sugar and vanilla until thickened, then spoon into a piping bag.

Place one of the cakes on a plate and pipe two-thirds of the cream on top. Top with 300g (10½oz) of the strawberries and the jam. Place the other cake on top. Decorate with the rest of the cream and strawberries and the mint. Top with roses and bunting, if you like.

Recipe by Fiona Cairns



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