



# THE 'GRATE' MISSION BAKE OFF

## Very Victoria sponge cake

This one is a bit more technical, you do not have the measurements or method!!

Amount	Ingredient	Extra information
Weigh the eggs in their shell and weigh out exactly the same of : self raising flour, margarine and sugar Make the sponge (hint – start with two ingredients, something sweet and greasy!!)		

This is another recipe where if you remember the basic principle you can make any amount you want!!

**ALWAYS WEIGH THE EGGS!!!**

There is an extra prize this week for the most delicious and inventive flavour!!!!

You need to make two sandwich tins of mixture – bake around 200 until golden and springy. Once cooled - Fill with your choice of flavour! You could even top it with something tasty!!