

Chocolate Sponge Cake



Serves 8–10

3 eggs

7 tbsp superfine sugar

½ cup all-purpose flour

5 tbsp cocoa powder

1 tsp baking powder

4–6 tbsp cherry jam

1 cup cream, whipped

You will need an 8in round cake pan, lined with parchment paper.

This is a really good chocolate cake, and a favorite in our household. I serve it here with jam and cream, but you could cover it in a chocolate icing or ganache, or simply sprinkle it with cocoa powder and confectioners' sugar.

Preheat the oven to 325°F.

In a large bowl, beat the eggs and sugar together until they double in size. Sift the flour, cocoa, and baking powder together, then very gently fold them into the egg and sugar mixture, making sure that you keep the mixture as light and airy as possible. This is the way to produce a light and airy sponge.

Pour the mixture into the lined cake pan and bake for 20–25 minutes. Do not open the oven door until you think it is ready—the cake may collapse! To check whether the cake is cooked, stab it gently in the middle with a toothpick. If the stick comes out clean, the cake is done; if not, give it a few more minutes in the oven.

When the cake is ready, remove it from the oven. Leave it in the pan for about 10 minutes, then turn it onto a wire rack to cool completely.

To serve, slice the cake in two through the center and fill with some cherry jam and whipped cream before reassembling.