

Jam and Coconut Sponge



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4-6 portions

INGREDIENTS

150g Self-Raising Flour
90g Caster Sugar
150g Butter or
Margarine
2 Large or 3 Medium
Eggs
60g Jam
15g Desiccated
Coconut

METHOD

Pre-heat the oven to 170°C and line a 20 cm baking tin with parchment paper.

Place the flour, sugar, butter and eggs into a bowl and beat well until creamy.

Pour the sponge into a lined baking tin with parchment paper and bake in the oven at 170°C for 25 minutes.

Remove from the oven and cool.

Place the jam into a bowl and beat to loosen.

Spread the jam onto the cooled cake and sprinkle with the coconut.