

# Plain Cake

Plain and simple (sponge) cake.

This is an **English**<sup>1</sup> recipe.

## Ingredients

- 50 g margarine
- 150 g self raising flour
- 150 g Traidcraft **FAIRTRADE** caster sugar
- 1 hens egg

## Method

### Preparation

Pre-heat the oven to Gas Mark 4.

Line a 9 inch baking tin with clingfilm.

Cream the margarine and sugar in a mixing bowl with the back of a spoon until smooth.

Beat in the egg.

Fold in the flour.

The mixture should be at a dropping consistency, i.e. "should slide off a spoon reluctantly after a few seconds". If too stiff, add milk 10 ml at a time until the desired consistency is achieved.

Place the mixture in the tin and spread out with the back of a spoon, or with a spatula.

### Cooking

Bake for 20 to 25 minutes.

Allow to cool before turning out onto a wire cooling rack.

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<sup>1</sup><http://www.fairtradecookbook.org.uk/countries/england.htm>