

# WHITE CHOCOLATE & RASPBERRY SPONGE

THE BIG  
**SPOTACULAR**

BRING &  
BUY SALE

WITH  
**Blue Peter**

by Levi Roots

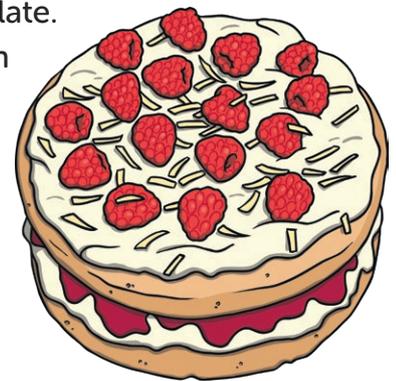


“I love this cake, I have such a sweet tooth and this one really hits the spot. I can be thinking about it one minute and before you know it's finished and I'm eating a freshly baked slice with a cup of tea. Fabulicious! So come on guys, give this a go and lets raise some money for BBC Children in Need!”

## Ingredients

- 175g (6oz) unsalted butter, softened, plus extra for greasing
  - 175g (6oz) caster sugar
  - 3 free-range eggs
  - 175g (6oz) self-raising flour
  - ½ tsp baking powder
  - 1 tbsp milk, if necessary
  - 170g-340g (1/2-1 x 340g jar) raspberry jam
  - 200g (7oz) raspberries
  - 10g (1/4oz) white chocolate, grated, to decorate
- For the white chocolate icing:**
- 90g (3 1/4oz) white chocolate, broken into pieces
  - 150g (5 1/2oz) unsalted butter, softened
  - 150g (5 1/2 oz) icing sugar
  - 2 tbsp elderflower cordial

1. Preheat the oven to 200°C/fan 180°C/gas mark 6. Beat together the butter and sugar, using an electric mixer or by hand, until pale and fluffy. Add the eggs one at a time, alternating with spoonfuls of the flour and baking powder, beating well between each addition. Add the milk, if necessary, to achieve a dropping consistency.
2. Divide the mixture between two greased and base-lined 20cm (8in) diameter round loose-bottomed cake tins and bake for 20-25 minutes, until brown on top (this sponge is not a high-riser but is rich and buttery). Cool in the tins for a few minutes, then turn out onto a wire rack and leave to cool completely.
3. Meanwhile, make the white chocolate icing. Melt the chocolate in a bowl set over a saucepan of simmering water, ensuring that the base of the bowl doesn't touch the water. Set aside to cool slightly. Beat the butter, then add the icing sugar a little at a time and beat until well incorporated. Beat in the white chocolate and elderflower cordial.
4. Place one cake on a serving plate. Spread over a third of the icing, then all the raspberry jam. Top with half the raspberries, positioned around the edges of the cake. Put the other cake on top, spread with the remainder of the icing and decorate with the rest of the raspberries and the grated white chocolate.



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