



Food Explorers Sprinkle Cake

Ingredients

280g caster sugar
280g self-raising flour
280g margarine
5 free range eggs

To decorate:

350g icing sugar
3-4 tbsp boiling water
28g sugar strands

Method

1. Preheat your oven to 180°C (160°C fan) and line a 9"x12" baking tin with greaseproof paper.
2. Put the flour, baking powder, margarine, sugar and eggs into a mixing bowl and mix to form a batter, either with an electric whisk or by hand.
3. Beat or whisk for a few more minutes until light and creamy.
4. Pour into a greased tin and level.
5. Cook for approx 30 mins until risen and golden.
6. Allow cake to cool.
7. Mix the icing sugar with water to make a smooth pouring paste.
8. Spread the icing over the cooled cake and sprinkle with sugar strands.

