



Jam and Coconut Sponge Traybake

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 25-30 mins

Ingredients

250g Stork Margarine
250g Caster Sugar
250g Self Raising Flour
4 Large eggs
1 tsp Vanilla bean paste or extract
200g Raspberry Jam
30g Dessicated Coconut

Method

- Preheat oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Grease and line a 10.5 x 8 inch (27 x 21 cm) cake tin.
- Put the Stork, caster sugar, SR flour, eggs and vanilla into the bowl of a stand mixer. Mix on a medium speed until the ingredients are creamy and fully combined.
- Pour the mixture into the prepared tin.
- Bake for 25-30 minutes or until a cake tester comes out clean.
- Spread the jam on the top of the cake while it is still warm and then sprinkle on the coconut.