Old School Coconut and Jam Sponge Cake

Serves 12-16
Hands-on Time 20 minutes
Baking Time 25 minutes

Ingredients

- 220g margarine (plus extra for greasing)
- 235g caster sugar
- 4 medium eggs
- 1½ tsp vanilla extract
- 235g self-raising flour
- 1/8 tsp fine salt
- 1 tbsp full-fat milk
- 200g raspberry jam
- 50-100g desiccated coconut

Equipment

- Deep-sided 25cm x 20cm brownie pan
- Baking parchment
- Large mixing bowl
- Electric whisk or wooden spoon
- Spatula
- Wire rack
- Bowl
- Spoon

Method

1. Preheat the Oven
- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Grease the pan with margarine and line it with baking parchment.

2. Make the Cake Batter
- In a large mixing bowl, beat the margarine and sugar with an electric whisk on low speed for 1 minute.
- Add the eggs one at a time, followed by the vanilla extract, and continue beating.
- Add the flour and salt. Stir gently with the whisk turned off to prevent flour from flying, then mix on low speed until no specks remain.
- Stir in the milk and scrape down the sides of the bowl to ensure everything is combined.

3. Bake the Cake
- Pour the batter into the prepared pan and smooth the top with a spatula.
- Bake on the middle shelf for 25 minutes.
- Let the cake cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.

4. Decorate the Cake
- Stir the raspberry jam in a bowl to loosen it.
- Flip the cake over so it's right-side up. Spread the jam evenly over the top.
- Sprinkle desiccated coconut over the jam to your desired coverage.

Enjoy!