



LIFELINE RECIPES

February 2022



Fancy a trip down memory lane? This classic school-days sprinkle sponge will do the trick. Serve as an afternoon treat, or for dessert with warm custard.

METHOD

Heat the oven to 180C/160C fan/gas 4. Butter a 20 x 30cm cake tin and line with baking parchment. Put the butter and sugar in a large bowl and beat with an electric whisk for a few minutes until pale and fluffy. Add the eggs, flour, milk and vanilla and beat again until you have a smooth batter.

Scrape the batter into the prepared tin, spread right to the corners and smooth the surface. Bake for 40-45 mins or until a skewer inserted into the centre comes out clean, checking at 5 min intervals if it isn't ready after 45 mins. Leave the sponge to cool on a wire rack.

Mix the icing sugar with enough water to make a thick icing. Spread the icing over the cooled cake, then top with lots of sprinkles – the surface should be almost completely covered. Leave for at least 1 hr to set. Cut into squares and serve with hot custard, if you like.



GREENMILL
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SCHOOL-DAYS SPRINKLE SPONGE

PREPARATION TIME:

15 mins

COOKING TIME:

45 mins plus cooling and 1 hr setting

SERVES:

4

INGREDIENTS

200g butter, softened, plus extra for the tin

200g caster sugar

4 large eggs

200g self-raising flour

50ml milk

2 tsp vanilla extract

200g icing sugar

coloured sprinkles

hot custard, to serve (optional)