

## Traditional Sandwich Cake with a Passion Fruit Twist

Ingredients – For the Sponge:

- 4 free-range eggs
- 8oz Baker's sugar
- 8oz self-raising flour
- 2 tsp baking powder
- 8oz butter (room temperature)

For the Filling:

- 1 egg
- 1 egg yolk
- 1/3 cup Baker's sugar
- 1.3oz butter, chopped
- 2 passionfruit, halved (see tip)
- Whipped Heavy Cream

Method

1. Preheat the oven to 180°C/ 350°F/ Gas 4. Grease and line two round 8inch sandwich tins.
2. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and butter. Mix together until well combined, but be careful not to over mix.



3. Divide the mixture between the two tins: Use an Innovative Kitchen Spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
4. Place the tins in the oven for 25 minutes. Check on your sponges after 20 minutes. Once they are golden brown and springy to the touch, they are ready. Once cooled slightly, run a palette knife around the inside edge of the tins and carefully turn the cakes out onto a wire cooling rack.
5. Whilst the sponges are cooling, make your passionfruit curd. Place the egg, egg yolk and sugar in a small, heavy-based saucepan. Whisk to combine. Add the butter and passionfruit pulp. Place over medium heat. Cook whilst stirring with the Innovative Kitchen Solid Spoon, until the mixture coats the back of spoon. Remove from heat and stand for 5 minutes. Pour into a bowl. Cover surface with plastic wrap. Set aside to cool completely.
6. To assemble the cake, place one cake upside down onto a plate and spread it with plenty of cool passionfruit curd and spread the whipped cream on top. Place the second cake, top-side up on top. Slice & enjoy!