

Country Vanilla Sponge Tea-Cake



Description: Converted at www.jessicadotta.com

Ingredients:

$\frac{5}{8}$ Cup *Softened, Salted Butter*

$\frac{5}{8}$ Cup *Sugar*

4 *Eggs*

$\frac{5}{8}$ Cup *Self-Rising Flour*

1 TBS *Vanilla*

TSP *Fine Raspberry Jam*

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1 $\frac{1}{3}$ Cup *Confectioners' Sugar*

3.5 TBS *Butter*

4 ounces *Cold Cream Cheese*

Crystallized Blueberries

3.5 TBS *Confectioners' Sugar*

1 *Egg (Suggest Using Pasturized Egg Whites Instead)*

Metrics:

Difficulty: Easy

Cuisine: British

Prep Time: 80 minutes

Cooking Time: 50 minutes

1 small *Container Of Blueberries*

Directions:

Country Vanilla Sponge Cake

Separate one egg white, a separate bowl of caster sugar and a sheet of greaseproof paper. Dip the blueberries into the egg white and then into the sugar. Lay on the paper to dry for 60 minutes.

Beat the sugar and butter together to get a fluffy and pale consistency. Beat the eggs separately and then add in little by little whilst mixing. Add the vanilla and spoon in the flour.

Line your 6 inch tin with greaseproof (parchment) paper and half fill with mixture. Bake in the centre of the oven for 50 minutes at 180°C (350 F). Test before removing to ensure cooked all the way through with a knife and bounce test.

Allow to set in the tin for five minutes and remove the lining and place on a cooling rack. Allow to cool completely then remove the top and slice into three even layers with a leveler or a large knife.

Make the icing by mixing together the icing sugar, butter and cream cheese until very light and fluffy.

Layer your sponge with jam and cream cheese frosting inside, stacking up the layers. Coat liberally with cream cheese frosting all over the sides and top, then with your palette knife, make large strokes to add some texture to your cake.

Top with the crystallized blueberries and a sprig or two of seasonal blossom.

From: <http://www.foodnetworktv.com/recipes/country-vanilla-sponge-cake.html>