

SOUR CREAM SANDWICH CAKE

Ingredients

250g butter
1 tsp vanilla essence
150g caster sugar
2 eggs
300ml sour cream
300g self-raising flour
1 tsp bicarbonate of soda

Method

Pre-heat oven to 150°C fan. Grease two 18cm/7-inch round cake tins. Line bottom of cake tins with parchment paper.

In a small bowl cream the butter, vanilla essence and caster sugar with an electric mixer until very light and fluffy. Beat in the eggs one at a time until combined. Transfer the mixture to a large bowl. Stir in the sour cream and then the sifted flour and soda.

Divide the mixture equally between the two cake tins (weigh the tins with their contents to make sure that they both weigh the same). Place both cake tins in the top of the oven. Bake for approximately one hour.

Remove both tins from the oven and leave to cool for 5 minutes. Turn cakes onto a wire rack and leave to cool.

When cool, spread one of the cakes with a topping of choice(eg strawberry jam) and place the other cake on top.