**Union Jack Sponge Cake**

**Recipe found on bakingmad.com**

**What you need:**

250g softened unsalted butter

5 beaten eggs

1tsp baking powder

250g caster sugar

250g self-raising flour

1tsp vanilla extract

**For the filling:**

4tbsp raspberry jam

150ml double cream

200g raspberries or summer berries of your choice

**For the decoration:**

1tbsp apricot glaze

150g sugar paste icing: Red, Blue and white

**What you do:**

**Preheat the oven to 180c (160c Gas mark 4) Grease and line 2 x 20cm (8in) round sponge tins with a circle of backing parchment.**

**Place the butter and sugar into a mixing bowl and beat with a wooden spoon or electric mixer until light and fluffy. Gradually beat in the eggs a little at a time until smooth, adding a little flour if the mixture curdles.**

**Stir in the flour, baking powder and vanilla extract until smooth.**

**Divide the mixture between the cake tins and bake for 25-30 mins until golden brown and just firm to the touch. Allow to cool on a wire rack then remove the paper.**

**Prior to icing the cooled cake, brush the sponge with a little warmed apricot jam.**

**Dust the work surface very lightly with icing sugar and roll out the white icing, using the cake tin as a guide cut out a 20cm (8in) circle of icing and place on the top of the sponge.**

**Roll out the red icing into 2 strips approx. 2cm wide by 20cm, and 2 1cm by 20cm strips. Brush the back of the strips of icing very lightly with a very slightly damp pastry brush (don’t use too much water or the icing will get sticky) Place one wide strip across the centre of the cake and place the other one horizontally across it to make a large cross. Carefully cut away the icing underneath, where it overlaps. Cross the thin stipes diagonally over the large cross. Roll out the blue icing and cut triangles to make the flashed between the stripes, again brushing With water to help secure in place if needed.**

**Top your base cake with raspberries and the summer fruit you have chosen, then spread with whipped cream and place the iced cake on top.**