

DOT'S SPONGE

The best sponge ever! Fluffy, light and just so delicious – big thanks to Dot Yeatman and the team at the Manildra flour mill in central western New South Wales for this recipe.

This cake is bound to cheer and please.

Make it for your favourite birthday person, a work afternoon tea, or to enter in your local show. I've doubled Dot's recipe to make a nice tall layer cake, but if you'd prefer something a little smaller or just one layer, then halve away.

8 eggs, separated
1½ cups (330 g) caster sugar
⅔ cup (100 g) self-raising flour
1 cup (125 g) cornflour
1 cup (250 ml) Lemon and passionfruit curd (page 244)
300 ml (10½ fl oz) single (pure) cream, whipped
250 g (9 oz) strawberries, sliced
4 passionfruit

Preheat the oven to 180°C (350°F). Grease and line two 20 cm (8 inch) spring-form cake tins with baking paper.

Whisk the egg whites to a stiff froth. Gradually add the sugar and beat until thick and smooth. Whisk in the egg yolks, one at a time. Sift the flours together three times. Fold into the egg and sugar mixture with an upward and over movement (do not stir).

Pour half the batter into each cake tin and bake for 20–25 minutes or until the cakes are just firm to touch. Set aside for 5 minutes before turning out onto a wire rack to cool.

Spread the lemon curd over one cake and top with some of the whipped cream, then top with the second cake. Decorate with the remaining cream, strawberries and passionfruit pulp.

MAKES ONE 20 CM (8 INCH) CAKE

***A BASKET BY THE DOOR* BY SOPHIE HANSEN (MURDOCH BOOKS, £18.99). PHOTOGRAPHY BY SOPHIE HANSEN.**