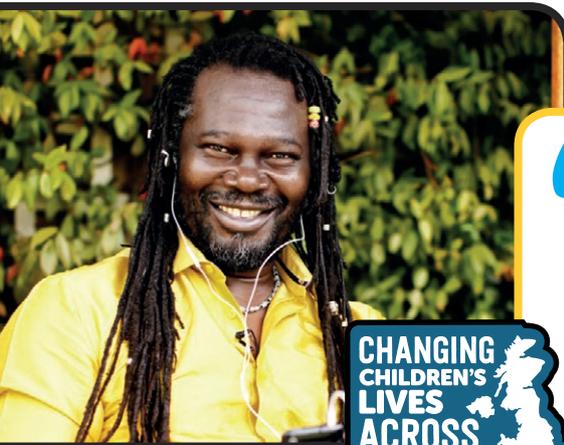


WHITE CHOCOLATE

& RASPBERRY SPONGE

by Levi Roots



CHANGING
CHILDREN'S
LIVES
ACROSS
THE UK

THE BIG

SPOTACULAR

WITH



“ I love this cake, I have such a sweet tooth and this one really hits the spot. I can be thinking about it one minute and before you know it's finished and I'm eating a freshly baked slice with a cup of tea. Fabulicious! So come on guys, give this a go and let's raise some money for BBC Children in Need.”

Equipment

- Large mixing bowl
- Wooden spoon
- Weighing scales
- Electric mixer (if needed)
- Two 20cm (8in) diameter loose-bottomed cake tins, greased and lined with baking paper
- Wire rack
- Large metal spoon
- Glass bowl
- Two small mixing bowls

Ingredients

- 175g (6oz) unsalted butter, softened, plus extra for greasing the tin
- 175g (6oz) caster sugar
- 3 free-range eggs
- 175g (6oz) self-raising flour
- $\frac{1}{2}$ teaspoon baking powder
- 1 tablespoon milk
- 170g – 340g raspberry jam
- 200g (7oz) raspberries
- 10g ($\frac{1}{4}$ oz) white chocolate, grated for decoration



For the white chocolate icing:

- 90g ($3\frac{1}{4}$ oz) white chocolate, broken into pieces
- 150g ($5\frac{1}{2}$ oz) unsalted butter, softened
- 150g ($5\frac{1}{2}$ oz) icing sugar
- 2 tbsp elderflower cordial



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1. **Ask an adult** to preheat the oven to 200°C /fan 180°C /gas mark 6.
2. Put the butter and sugar into the large bowl and mix, using a wooden spoon or an electric mixer (**you may need an adult to help you with this**). The mixture should look pale and fluffy.
3. In a separate bowl, put the baking powder into the flour and stir it.
4. Add an egg to the butter and sugar mixture, then add a spoonful of flour. Stir the mixture well. Add another egg, another spoonful of flour and mix well. Do this one more time with the third egg and remaining flour.
5. Check the consistency of the mixture by scooping up a small amount in a spoon, then let it drop off the spoon back into the bowl. If the mixture sticks to the spoon, then you may need to add a little milk.
6. **You might need an adult to help you with this part.** Put half of the mixture in one cake tin and the other half in the second cake tin. Ask an adult to put the tins into the oven and bake for 20 – 25 minutes, until the top is brown.
7. **Ask an adult to get the cake tins out of the oven** and leave to cool for a few minutes. Carefully, tip the cakes out on to a wire rack to cool completely.
8. To make the topping: **ask an adult to help you** melt the white chocolate in a glass bowl over a saucepan of simmering water. Once it has melted, leave it to cool a little.
9. In another bowl, beat the butter and add the icing sugar a spoonful at a time and keep beating. Then, once the icing sugar and butter are mixed together, beat in the melted white chocolate and the elderflower cordial.
10. Put one cake on a plate. Spread a third of the icing mixture on to the top of the cake. Then spread all the raspberry jam on top of the icing mixture.
11. Carefully, lay half of the raspberries on top of the jam. Make sure you spread them out.
12. Gently, place the other cake on top. Spread the rest of the icing mixture on to the top of the cake and decorate with the rest of the raspberries and the grated chocolate.