



## MONKEY PUZZLE DAY NURSERIES RECIPES – HIGH TEA

### Victoria/Lemon/Orange/Banana/Chocolate\* Sponge

#### *Ingredients:*

9 eggs  
450g butter  
450g s.r flour  
450g sugar caster  
Vanilla essence

1. With a wooden spoon, beat the butter
2. Add in the sugar and beat together
3. Add the beaten eggs and mix
4. Add the vanilla essence
5. Sift the flour, cutting in with a metal spoon, until the dough is made
6. Pre-heat oven to 170°C
7. Cook for 20-30 minutes

\*To make lemon or orange sponge, add 20ml of lemon or orange essence or use fresh lemons (2) or orange juice (20ml) and zest to the sponge mix.

For banana sponge, add fresh sliced banana (6) to the sponge mix

For chocolate sponge replace 50g of sr flour with 50g of coco powder