

Jam sponge cakes



This recipe is based on an old wartime recipe when butter and sugar were rationed and a good way to use up stale cake crumbs to avoid waste.

Makes 12 | Prep 15 minutes | Cook 20 minutes

Ingredients

175g shortcrust pastry
50g butter, softened
50g sugar
110g crumbs from a stale Madeira or sponge cake
1 egg, beaten
1 teaspoon vanilla essence
raspberry and cardamom preserve or blackcurrant preserve

Method

- 01 Preheat the oven to 190°C/375°F/Gas 5.
- 02 Place the pastry on a floured board and cut rounds to fit into each tart tin.
- 03 Line the tart tins with the pastry circles. Place a little jam in each one. Cream the butter and sugar and add the beaten egg and the vanilla essence.
- 04 Crumble the cake crumbs finely, add to the mixture and mix well. Place a teaspoonful in each tin.
- 05 Bake for 15-20 minutes until golden.