

Cinnamon Sponge with Blueberries



Serves 6 **Prep 30 mins**

Cooking 30 mins

Easy

Ingredients

3 eggs
75 g caster sugar
1 tbsp tepid water
75 g plain white flour
1 tsp ground cinnamon

To finish

3 tbsp redcurrant jelly
150 g blueberries, washed & dried
1 tbsp icing sugar
5 sprigs of fresh mint, to decorate (optional)

Filling

150 ml half-fat double cream
1 tbsp icing sugar
4 tbsp Greek yogurt
75 g blueberries, washed & halved

1. Grease two 18 cm sandwich tins and base-line with non-stick baking parchment.
2. Place the eggs, sugar and water in a large heatproof glass bowl and place over a saucepan of hot water. Whisk for 6-7 minutes until very thick and mousse-like. Remove from the heat and continue whisking for 5 minutes or until cool.
3. Sift the flour & cinnamon together and carefully fold into the mousse mixture. Turn into the tins. Bake at 180°C/ Fan 160°C/ Mark 4 for 25 mins. Allow to stand in the tins for 5 mins, then turn on to a cooling rack to cool completely.
4. For the filling, whip the cream with the icing sugar to form soft peaks. Fold in yogurt, berries and mint and use to sandwich the cakes together.
5. To finish, warm the redcurrant jelly in a small pan, add the blueberries and coat well. Arrange the blueberries on top of the cake, dust with the icing sugar and decorate with sprigs of mint if using.