**Banoffee Sponge Cake**

*imwassla lilkom minn Concita Demicoli*

**Ingredients serves 4:**

5 eggs  
300g sugar  
300g self-raising flour  
300g melted STORK margarine

**Method:**

1. Beat the eggs and the sugar together with an electric beater.  
2. In the meantime, melt the margarine.  
3. With the motor running, add the margarine to the egg mixture.  
4. Next fold in the flour and bake in 2 cake tins about 20cm in diameter for about 25mins at 160C  

**For the Toffee**

100g sugar  
75g stork margarine  
125g ELMLEA Double cream

**For the cake**

2 medium bananas  
250ml Elmlea double cream

5. To make the toffee, place the sugar in a pot and heat gently until it caramelises.  
6. Now add the margarine and mix until it is completely melted.  
7. Beat in the cream and once a toffee consistency is achieved, remove from the heat.  
8. To assemble the banoffee cake, place one of the cakes on a cake plate.  
9. Now in another bowl, whip the 250ml double cream and drizzle half the toffee sauce in it.  
10. Mix slightly and spread over the first cake.  
11. Next place the banana slices on the cake and cover with the second cake.  
12. Drizzle the remaining toffee sauce over the top cake and serve.
Tartlets filling with cream and strawberries

**Ingredients:**

Sweet pastry
200g plain flour
1 tsp baking powder
125g STORK margarine
75ml water
150g sugar

**For the filling:**

250ml ELMLEA double cream
1 punnet strawberries
castor sugar
100g dark chocolate

**Method:**

1. Start off by making the pastry. Place the flour, baking powder and margarine together in a bowl and work together until you have a sandy mixture.
2. Next add the sugar and drizzle in the water to form your dough.
3. Blind bake the pastry into little moulds. Bake at 170°C for about 10 to 15 minutes.
4. Once the pastry is ready and cooled, beat the double cream in a bowl and spread over the pastry shells.
5. In another bowl, mix the strawberries and sugar together and pour over the cream keeping as much of the liquid as possible.
6. Decorate with the melted chocolate.

Bon Apetit!