# Raspberry Sponge Cake
*By Elizabeth at [OhioThoughts Blog](#)*

Ingredients
¾ cup unsalted butter (at room temp)
*¾ cup plus superfine sugar
3 large eggs (beaten)
1 teaspoon vanilla (optional)
1 ½ cups self rising flour
*Pinch salt
*1 cup raspberry jam or 1 can raspberry pie filling
1 - 2 tablespoons confectioners' sugar
Fresh raspberries, optional

Directions:
Preheat oven to 350 degrees.
Grease 2 - 8-inch round cake pans and line bottom with parchment paper.
Cream butter and sugar together in a medium bowl until the mixture is pale in color and is light and fluffy.
Add the slightly beaten eggs, a little at a time, mixing after each addition.
Add the vanilla.  In a separate bowl, sift flour and salt.
Carefully add flour to sugar/butter mixture, folding it in with a spoon or spatula.
Divide the stiff batter evenly between the cake pans and smooth out with spatula.
Place cake pans on the same shelf in the center of the oven. Bake for 20 to 25 minutes until golden brown and beginning to pull away from edges of the pan.
Remove from oven and allow to cool slightly, for a couple of minutes.  Remove cakes from pans onto a cooling rack and allow to cool completely.  When cool, place one cake on flat serving dish or plate.  Spread jam or pie filling on top. Then place the second cake on top of first cake. Refrigerate until ready to serve.  Sprinkle top with confectioners' sugar or decorate with additional jam and fresh raspberries.

*Superfine Sugar:  If you do not have superfine sugar on hand, pour granulated sugar into a food processor and blend. Make sure to cover the processor with a dish towel as there's usually escaping sugar dust.
 *Pinch of Salt:  A pinch of salt means the amount you can pinch between your index finger and thumb
 * Vanilla:  Not in the original recipe but it does improve the flavor.
 *Jam and Pie Filling:  You can use different fruit jams or pie fillings such as Strawberry, Apple or Blackberry.

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