

Peach Sponge

Allergens – **Gluten**, **Eggs**, **Milk**

Ingredients

Quantity	Ingredient
400g	Self-Raising Flour (contains Wheat)
200g	Margarine Stork
150g	Sugar Caster
200g	Eggs - Free Range (4)
600g	Peach slices in juice



Method

1. Sieve the flour.
2. Cream the sugar and margarine until light and fluffy.
3. Drain peach slices and chop.
4. Stir in egg a little at a time followed by a spoonful of flour.
5. Add remaining flour and mix well. Add in peaches and mix.
6. Pour the mix into a greased tin and bake at 180°C, 350°F, Gas Mark 4 for 35 minutes.

Nutritional Content per 50g

Energy (kcal)	Fat (g)	Saturated Fats (g)	NME Sugar (g)	Total Sugar (g)	Salt (g)	Carbs (g)
= 196.2	= 9.6	= 2.0	= 9.3	= 11.1	= 0.4	= 25.9

Portion size - Primary – 50g