



## Mini Victorian Sponges



**Preparation time: 10 minutes**  
**Cooking time: APPROX 15 minutes**  
**Makes: 12**

### What you need for the sponges:

#### **Paper Muffin Cases**

**175g/6oz unsalted butter, at room temperature, plus extra for greasing**  
**175g/6oz caster sugar**  
**3 large free-range eggs, beaten**  
**1 tsp vanilla extract**  
**175g/6oz self-raising flour**  
**icing sugar, for dusting**

### What you need for the buttercream:

**280g Icing Sugar**  
**140g Unsalted Butter (room temperature)**  
**1 Tbsp. Semi-Skimmed Milk**

### What you do for the buttercream:

1. Beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
2. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Beat in the milk, if necessary, to loosen the mixture.

### What you do for the sponges:

1. Place the fairy cake cases into the 12 hole baking tray.

2. Set oven to 180c, 160cFan, Gas 4.
3. Place the butter, vanilla extract and sugar in a large mixing bowl and beat until smooth, creamy and light. Gradually beat in the egg until creamy, adding a little flour if the mixture begins to curdle. Fold in the flour.
4. Divide the mixture between the cake moulds and bake for 12-15 minutes until risen, golden and just firm to the touch. Allow to cool completely.
5. When cooled carefully remove the sponge from the cases and cut in half ready for filling.
6. Carefully place a spoonful of jam and buttercream and sandwich the sponge back together. Dust with icing sugar before serving.

The Victoria sponge or Victoria sandwich cake was named after Queen Victoria, who was known to enjoy a slice of the sponge cake with her afternoon tea. It is often referred to simply as "sponge cake". A typical Victoria sponge consists of raspberry jam and whipped double cream or vanilla cream. The jam and cream are sandwiched between two sponge cakes; the top of the cake is not iced or decorated apart from a dusting of icing sugar.

