



Victoria Sponge



Preparation time: 10 minutes

Cooking time: 15 minutes

Makes: 1 Victoria Sandwich

YOU NEED: TWO 20 CM SANDWICH TINS TO BAKE IN!

What you need for the sponge:

200g unsalted butter, at room temperature, plus extra for greasing

200g caster sugar

4 large free-range eggs, beaten

1 teaspoon vanilla extract

200g self-raising flour

1 Teaspoon Baking Powder

icing sugar, for dusting

What you need for the buttercream:

140g Icing Sugar

100g Unsalted Butter (room temperature)

1 Tablespoon Semi-Skimmed Milk

1 Teaspoon of vanilla extract

1 Jar of Strawberry Jam

Icing Sugar to decorate

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. Set oven to 190c, 170cFan, Gas 5.
2. Butter two 20cm sandwich tins and line with baking paper.
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 tins and bake for 20 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 allow to cool before they are ready for filling.
6. To make the filling, beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract (if you're using it).
7. Spread the buttercream over the bottom of one of the sponges. Top it with 170g strawberry jam and sandwich the second sponge on top.
8. Dust with a little icing sugar before serving. Enjoy!
9. Keep in an airtight container and eat within 2 days.

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.

