## Victoria Sponge Sandwich

## Ingredients:

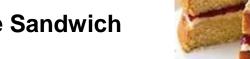
200g Self Raising Flour 200g Caster Sugar 200g Butter 4 Eggs Jam of Your Choice Fresh Fruit of Your Choice Butter Cream: 150g Icing Sugar and 75g Butter

## **Optional Ingredients:**

Teaspoon Lemon or Orange Rind
Teaspoon Vanilla Extract
25g Cocoa Powder
50g Chocolate Chips
50g Dried Mixed Fruit

## Method:

- 1. Pre-heat the oven to 190°C or Gas Mark 5.
- 2. Weigh and measure out all ingredients accurately.
- **3.** Grease the 2 round cake tins and line with greaseproof paper.
- 4. Sift the self raising flour into a large mixing bowl.
- 5. Into the same large mixing bowl, add the caster sugar and butter.
- 6. Crack each egg into a small bowl, then add both eggs to the large bowl.
- 7. Add any additional ingredients.
- **8.** Use the electric whisk to whisk the mixture until light and creamy. The mixture should have a good dropping consistency.
- **9.** Divide the mixture carefully between the 2 cake tins using a metal spoon. Even the top of the mixture off with a knife.
- **10.** Place in the oven and bake for 15 to 20 minutes until well risen and golden brown.
- **11.** Meanwhile to make the butter cream, place the butter in a large mixing bowl and use the white plastic stirring spoon to make it soft.
- **12.** Sift in half the icing sugar, cream together until a light fluffy butter cream is made.
- 13. Sift in the other half of the icing sugar and cream together.
- 14. When the cake has had 15 to 20 minutes, remove from the oven. Leave to cool in the tin for 5 minutes on a cooling rack.
- **15.** Remove the cakes from the tins and leave to cool on a cooling rack.
- **16.** When the cake is cold, add the jam and butter cream to the top of one of the cake and sandwich them together.
- **17.** Decorate the top of the cake as desired.



You will need 2 round cake tins:

18 - 20cm in Diameter

You will need a container to take your Victoria sponge home in.







