

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



You will need 2 round cake tins:

18 - 20cm in Diameter

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

Optional Ingredients:

1 Teaspoon Lemon or Orange Rind
1 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.

