

Victoria Sponge Sandwich with Homemade Jam and Piped Decoration



Ingredients for Sponge:

200g Self Raising Flour
200g Caster Sugar
200g Butter
4 Eggs
Fresh Fruit of Your Choice (e.g. Strawberries, Raspberries)
Butter Cream: 200g Icing Sugar, 100g Butter, Few drops of Milk



Optional Sponge Flavour Ingredients:

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



You will need 2 round cake tins:

18 - 20cm in Diameter

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

You will need a clean jar to make
store your jam in.

Ingredients for Jam:

1kg Raspberries / Strawberries / Blackcurrants / Mixed Fruits
Juice of 1 Lemon
1kg Bag of Jam Sugar (the one with pectin added)

Method:

1. To make the jam: Preheat the oven to 100°C or Gas Mark 1.
2. Wash the jar thoroughly and dry them out.
3. Place the jar on a baking tray and warm them in the oven to sterilize them.
4. Place the fruit and sugar into a saucepan and add the lemon juice.
5. Mash the fruit to a pulp using a potato masher in the saucepan. Place the saucepan on the front of the hob and heat over a low heat and cook for 5 minutes. Continually stir with a white plastic spoon.
6. Bring to the boil and boil rapidly for approximately 5 – 10 minutes. Heat until the jam start to form into a gel like consistency.
7. Once the jam is ready, pour into the sterilised jars.
8. Place a circle of greaseproof paper on top of the jam and seal the jar. It will keep unopened for a year, although the lovely bright colour will darken a little. Once open, keep in the fridge.
9. Increase the oven temperature to 190°C or Gas Mark 5.
10. Weigh and measure out all ingredients accurately.
11. Grease the 2 round cake tins and line with greaseproof paper.
12. Sift the self raising flour into a large mixing bowl.
13. Into the same large mixing bowl, add the caster sugar and butter.
14. Crack each egg into a small bowl, check for shell and then add both eggs to the large bowl.
15. Add any additional flavour ingredients.
16. Use the electric whisk to whisk the mixture until light and creamy. The mixture should have a good dropping consistency.
17. Divide the mixture carefully between the 2 cake tins using a metal spoon. Even the top of the mixture off with a knife.
18. Place in the oven and bake for 15 to 20 minutes on the middle shelf until well risen and golden brown.
19. 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.
20. Sift in half the icing sugar, cream together until a light fluffy butter cream is made.
21. Sift in the other half of the icing sugar and cream together. To create a good piping consistency, add a few drops of milk.
22. When the cake has had 15 to 25 minutes, remove from the oven. Leave to cool in the tin for 5 minutes on a cooling rack.
23. Remove the cakes from the tins and leave to cool on a cooling rack.
24. When the cake is cold, add the jam and butter cream to the top of one of the cake and sandwich them together.
25. Decorate the top of the cake as desired, to achieve the higher marks the buttercream should be piped on the top. Decorate with fresh fruit.

