

Victoria Sponge

Ingredients

200g caster sugar
200g softened butter
4 eggs
200g self-raising flour
half a 340g jar jam
300ml whipping/double cream
40g icing sugar

★ Aim Higher

Add some fresh strawberries in the middle of your cake.

Equipment

All equipment is provided by school.

Bring a container & lid from home to put your cake in

Oven temperature 190°C or 170°C fan or gas 5

Method:

1. Preheat oven. Grease and line two 20cm sandwich tins and.
2. In a large bowl, cream the butter and sugar together until soft and fluffy.
3. Crack the eggs into a jug and beat with a fork. Add to the bowl and mix in.
4. Add the flour and fold in until you have a smooth, soft batter. Add water if necessary to achieve a dropping consistency.
5. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon, then bake for about 20 mins until golden and the cake springs back when pressed.
6. Turn onto a cooling rack and leave to cool completely.
7. Whip the cream to soft peaks and pipe onto one half of the cake.
8. Spread the jam over the second sponge and sandwich it on top.
9. Dust with a little icing sugar before serving.