# Victoria Sponge

## Ingredients

- 200g caster sugar
- 200g softened butter
- 4 egg, beaten
- 200g self-raising flour
- 1 tsp baking powder
- half a 340g jar jam
- 250ml whipping/double cream
- icing sugar, to decorate

**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, beat all the cake ingredients together until you have a smooth, soft batter. Add water if necessary to achieve a dropping consistency.
3. 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. Turn onto a cooling rack and leave to cool completely.
4. Whip the cream to soft peaks and pipe onto one half of the cake.
5. Spread the jam over the second sponge and sandwich it on top.
6. Dust with a little icing sugar before serving.