



Let's Get Baking - Victoria Sponge Cake



The classic Victoria sandwich is always a teatime winner – every bite brings a delicious taste that takes you back to childhood.

Ingredients

200g unsalted butter, softened,
plus extra for greasing

200g caster sugar

1 tsp vanilla extract

4 medium eggs

200g self-raising flour, plus extra
for dusting

about 6 tbsp raspberry jam

250ml double cream, whipped

icing sugar, for dusting

Method

STEP 1

Heat oven to 190C/170C fan/gas 5. Grease and flour two 20cm sandwich tins.

STEP 2

Place 200g softened unsalted butter, 200g caster sugar and 1 tsp vanilla extract into a bowl and beat well to a creamy consistency.

STEP 3

Slowly beat in 4 medium eggs, one by one, then fold in 200g self-raising flour and mix well.

STEP 4

Divide the mix between the cake tins, place into the oven and bake for about 20 mins until risen and golden brown. The cakes should spring back when gently pushed in the middle.

STEP 5

When ready, remove from the oven and allow to cool for 5 mins in the tin, before turning out onto a wire rack and cooling completely.

STEP 6

Spread about 6 tbsp raspberry jam onto one cake and top with 250ml whipped double cream. Sandwich the cakes together and dust with icing sugar.

Nutrition: per serving

kcal: 599

fat: 40g

saturates: 23g

carbs: 56g

sugars: 38g

fibre: 1g

protein: 6g

salt: 0.35g