

# Victoria Sponge



## Ingredients & Prep

225 g self-raising flour  
225 g butter soft  
225 g caster sugar  
4 eggs  
2 tsp baking powder  
5 tbsp raspberry jam

## Suggestion & Tips

Great with a cup of tea or coffee. You can use strawberry jam & cream if you wish, just don't tell the the ladies.

## Recipe By FoodieBook

**Ref:** 506

**Heading:** Bread & Baking

**Cuisine:** British & Irish

**Food Type:** Vegetarian

**No of Portions:** 12

## Method

**Step 1** - Pre-heat fan oven to 150'c.

**Step 2** - To make the cake, add eggs & caster sugar to a bowl & beat with an electric hand whisk or in a food mixer for at least 10 mins until pale, then add butter & fold in with a silicon spatula, in a separate bowl add flour, salt, & baking powder mix all together well then fold into the mixture with silicon spatula.

**Step 3** - Take 2 X 22 cm loose bottom spring-form cake tins, place a round disc of greaseproof paper at the bottom then grease tin with butter, divide the mixture equally between the 2 tins, place in the oven for 25 mins then check if they are cooked by sticking in a wooden skewer or a cocktail stick, if it comes out clean is done, if not put back in for another 5 mins, when cooked remove from the oven & allow to cool, remove from the tin, place on rack to go cold.

**Step 4** - Place first cake on a decorators cake stand (best) or on a board if there is a dome on the first cake remove with a bread knife, then spread raspberry jam over the top with a icing spatula or a kitchen palette knife, then place the top cake on the base cake & sprinkle over with a small sieve some caster sugar.