



Victoria Sponge Cake

Ingredients (Cake)

200g caster sugar
200g butter
4 eggs
200g self-raising flour
1 tsp baking powder
2 tbsp milk

Ingredients (Filling)

100g butter
140g icing sugar
A drop of vanilla extract
Strawberry jam

Method

- 1) Preheat the oven to 190°C.
- 2) Butter two sandwich tins that are around 20cm thick and line with baking paper.
- 3) In a large bowl, add 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1tsp baking powder and 2tbsp of milk together and beat until the batter is smooth.
- 4) Divide the mixture between the two sandwich tins and smooth the surface with a spatula.
- 5) Bake in the oven for about 20 minutes until golden.
- 6) Turn the cakes out onto a cooling rack and leave until completely cooled.
- 7) Prepare the filling: Beat 100g softened butter until it's smooth and creamy and gradually beat in 140g sifted icing sugar and then add a drop of vanilla extract.
- 8) When the cakes have cooled, spread the buttercream over the bottom of one sponge, then add a layer of strawberry jam. Add the second cake on top of the first to make a sandwich.
- 9) Dust with icing sugar then dig in!