



RECIPE OF THE MONTH



Classic Victoria Sandwich

Everyone's favourite - a moist Victoria sponge - filled with lashings of strawberry jam and rich buttercream - just like Grandma used to make.

Sponge Cake:

- 200g self raising flour
- 200g caster sugar
- 200g softened unsalted butter
- 4 whole eggs, beaten
- 1 tsp baking powder
- 2 tbsp milk

Butter Cream Filling:

- 100g softened unsalted butter
- 140g icing sugar, sifted
- A few drops of vanilla extract
- 170g of strawberry jam
- Icing sugar to decorate

Method

- Pre-heat the oven to 190°C / gas mark 5
- Butter two 20cm sponge tins and line with non-stick baking paper
- Combine all the cake ingredients in a bowl and beat until you have a soft batter
- Divide the mixture evenly between the tins and smooth the surface with a spatula or spoon
- Bake for 20 minutes until golden brown and check that the cake springs back when pressed
- Turn both sponges out on to a cooling rack and leave to cool completely
- For the filling, beat the butter until smooth then gradually add the icing sugar as you continue beating
- Add the vanilla extract and fold into the filling
- Spread the butter cream over the bottom of one sponge, top with the strawberry jam then sandwich the second sponge on top
- Dust with icing sugar before serving and eat within 2 days