



This light sponge cake, sandwiched with jam and dusted with sugar, is generally believed to have been a favourite of Queen Victoria, who enjoyed a slice with her afternoon tea.

Victoria Sponge Cake

Ingredients

225g butter or margarine, at room temperature

225g caster sugar

4 large eggs

225g self-raising flour

2 tsp baking powder

Raspberry or strawberry jam

Icing sugar

Equipment

2 x 20cm sandwich tins, greased with a little butter and the bases lined with baking parchment

Method

1. Preheat the oven to 180°C/Gas Mark 4.
2. Beat the butter and sugar using a handheld electric whisk or freestanding mixer, until the mixture is pale, light and fluffy.
3. Beat the eggs together lightly. Then, add gradually to the butter and sugar mix, beating continuously.
4. Sieve the flour and baking powder together. Fold into the mixture until completely mixed.
5. Divide the mixture between the prepared baking tins and level the tops.
6. Bake in the centre of the preheated oven for 20-25 minutes. The cakes are done when they are golden brown and coming away from the edges of the tin. You can also test by pressing lightly on the top of the cake – if it springs back, it is cooked.
7. Cool in the tins for 5 minutes, then remove and place on a wire rack to cool completely.



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8. When cool, take one of the sponges and turn it over, placing it on a serving plate or cake stand. Spread jam all over the upturned base of the cake, then place the other cake on top.
9. Dust with sifted icing sugar and serve.

Hints and Tips

- Make sure all your ingredients are at room temperature before you start.
- Sometimes the mixture can 'curdle' when the eggs are added. Just add a spoonful of the flour in between each addition of egg and the problem should resolve itself.
- Try to resist the urge to open the oven to check on the cakes when they are cooking, as this could make them sink.
- You can also add a layer of whipped cream on top of the jam before sandwiching the cakes together. Or add some raspberries or sliced strawberries – we're sure Queen Victoria would have approved!