

Victoria Sandwich (Sponge Cake)

dessert > Victoria Sandwich (Sponge Cake)

This is the timeless joy of The Victoria Sandwich. A teatime triumph that brings families together.



serves **8** and takes approx. **1Hour** to prep. & bake

Shopping LIST:

For the base: **100g** caster sugar, **200g** softened butter, **4** eggs (beaten), **200g** flour, **2** tsp baking powder, **35ml** whole milk.

For the filling: **100g** butter (softened), **20g** icing sugar (sifted), **200g** jar good-quality strawberry jam.

Decorate with: icing sugar & fresh strawberry.

Method:

- Pre-heat the oven to **170°C** fan. Butter a 25cm springform cake tin and line with non-stick baking paper.
- In a large bowl, beat 100g *caster sugar*, 200g *softened butter*, 4 *beaten eggs*, 200g *flour*, 2 *tsp baking powder* and 35 *whole milk* together until you have a smooth, soft batter.
- Scrape the batter into the cake tin. Level the surface and bake for 35-40 minutes until a skewer poked in, comes out clean. Leave it to cool completely.
- To make the filling, beat the 100g *softened butter* until smooth and creamy, then gradually beat in 20g sifted *icing sugar*.
- Carefully split the cake in half and gently coat the sponge bottoms with *buttercream*, then grace one sponge with 200g of *delightful strawberry jam*. Nestle the second sponge on top, creating a heavenly *sandwich*.
- When ready to serve, dust with a little *icing sugar* and decorate with *fresh strawberry*. We recommend to keep in an airtight container and eat within 2 days.



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"enjoy it!"