

Victoria Sandwich

Ingredients

1. 225 g (8 oz) softened butter.
2. 225 g (8 oz) caster sugar.
3. 4 large eggs.
4. 225 g (8 oz) self-raising flour.
5. 2 level tsp baking powder.
6. 2 x 20cm (8in) greased and lined sandwich tins

Filling and Topping:

4tbsp strawberry or raspberry jam

Whipped Cream

A little caster sugar, for sprinkling

Method

- Pre-heat the oven to 180°C/ Fan 160°C/ gas 4. Grease two sandwich tins then line the base of each tin with baking parchment.
- Weigh the butter, sugar, eggs, flour and baking powder into a large bowl and beat until thoroughly blended. Divide the mixture evenly between the tins and level out.
- Bake in the pre-heated oven for about 25 minutes or until well risen and the tops of the cakes spring back when lightly pressed with a finger. Leave to cool in the tins for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.
- When completely cold, sandwich the cakes together with the jam/ cream(optional).
- Sprinkle with caster sugar to serve.

Tips from the Chef: Victoria sandwich is perfect for all baking abilities and only takes 35 mins to make. This cake serves between 6-8 people, so you know you'll have a slice for everyone if you have people coming round for a cup of tea. This Victoria sandwich will last up to 3 days in an airtight container or Tupperware – but we doubt you'll have any leftovers!