

## VICTORIA SPONGE CAKE

This recipe is an English classic and makes a tasty teatime treat!

Please bake under the supervision of an adult.

Total Time 45 minutes

Preparation time 20 minutes

Cooking Time 25 minutes

### Ingredients

4 eggs  
1 cup (8oz) caster sugar  
1 teaspoon powdered sugar  
1 cup (8oz) self-raising flour  
2 teaspoon baking powder  
8oz butter (room temperature)  
raspberry jam, whipped cream (optional)

### Method

1. Preheat the oven to 350F (170C, gas mark 4).  
Spray 2, 8-inch sandwich tins non-stick spray lightly and/or line with parchment.
2. Break eggs into large mixing bowl and blend with a fork, add sugar, flour, baking powder and butter.
3. Use hand-held electric mixer or countertop mixer to combine the ingredients until smooth. Be careful not to over mix. The finished batter should be the consistency that falls off a spoon easily. If it doesn't, add a little milk.
4. Divide the mix equally between the two tins and smooth out the surface lightly.
5. Bake the cakes on the middle shelf of the oven for 25 minutes. Check after 20 minutes. They are done when they are golden brown and coming away from the sides of the tin. Press the cake gently to check - they should be spongy to the touch.
6. Cool in the tins for 5 minutes. Run spatula around the inside edge of the tin and carefully turn out the cakes onto a cooling rack.
7. To assemble the cake, place one cake upside down on a plate and spread with plenty of jam. If you want, you can spread whipped cream too.
8. Top with the second cake, top side up. Sprinkle with powdered sugar.

Enjoy!

