

Victoria Sponge

Brigades @ Home – 17/04/2020

Preparation time: 30 minutes

Cooking time: 30-40 minutes

Overall inc. cooling: 1.5 hours

Makes: 1 sponge

Ingredients

175g butter or margarine at room temperature

175g caster sugar

175g sifted self-raising flour

3 large eggs

Jam for the filling

Extra butter for greasing the cake tins

Method

1. Set your oven to gas mark 3, 170°C, fan 150°C
 2. Grease 2x 7" (18cm) cake tins at least 1" (2.5cm) deep. Line the bottom with greaseproof paper
 3. Beat the butter and sugar in a large bowl with a wooden spoon until light and fluffy
 4. Beat the eggs in a mug
 5. Add the egg to the mixture a little at a time, beating in thoroughly after each addition
 6. Sift in the self-raising flour and cut and fold it in
 7. Put half of the mixture into each cake tin and make sure the mixture is level
 8. Put in the oven on the middle shelf for 30 minutes and check if they are done – the mixture will spring back when pressed, or a skewer put into the middle will come out clean
 9. Leave in the tins to cool for 5 minutes, then turn out and leave to cool thoroughly, making sure to remove the greaseproof paper
 10. Spread jam onto the bottom cake. Place the second cake on top
 11. Store in an airtight container
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Ingredients

175g butter or margarine at room temperature
175g caster sugar
175g self-raising flour
3 large eggs
Jam for the filling
Extra butter for greasing the cake tins



Utensils

2x 18cm cake tins
Greaseproof paper & Pen
Wooden spoon & Scales
Large & Small bowls
Sieve & Pallet knife
Mug & Fork
Cooling rack & Oven gloves
Airtight container
Oven: 170°C / 150°C fan



1.

Draw round the cake tin bases on greaseproof paper and cut out the circles



2.

Grease the cake tins with the extra butter and press the greaseproof paper circles into the bottom of them



3.

Weight the 175g of butter in the large bowl



4.

Weigh the 175g of caster sugar in with the butter



5.

Beat the butter and sugar together (this is called 'creaming') until it is light in colour and airy in texture



6.

Crack the 3 eggs into a mug



7.

Beat the eggs thoroughly



8.

Add the beaten egg into the mixture a little at a time, beating thoroughly after each addition



9.

Continue incorporating the egg until it is all used



10.

Put a sieve on top of the large bowl. Pour the self-raising flour into it



11.

Lift the sieve above the bowl and sift the flour into the bowl



12.

Fold the flour into the mixture



13.

The batter will be light and reasonably fluid



14.

Split the mixture between both cake tins and make sure the top of each is level



15.

Put into the oven for 30-40 minutes

Cool in the tins for 5 minutes



16.

Turn the cakes out onto a cooling rack and allow them to fully cool. Make sure you remove the greaseproof paper



17.

Spread jam onto one of the cakes. Put the other cake on top



18.

Enjoy

Don't forget to store the biscuits in an airtight container

