

Victoria Sponge Cake

Ingredients

- 175g soft butter or margarine
- 175g sugar (caster or granulated work best)
- 175g self-raising white flour
- 3 eggs
- 1 teaspoon of baking powder
- ½ teaspoon of vanilla essence (optional)
- Oil (to grease the baking tins)
- Jam
- Sugar to dust

Equipment

- 2 Baking tins (20cm)
- 2 baking parchment circles
- Measuring spoons
- Mixing bowl
- Whisk
- Tablespoon
- Wire cooling rack
- Baking spatula (to remove cakes from tins)
- Table knife

Method

- Pre-heat the oven to 170c / gas mark 3
- Prepare the baking tins by lightly greasing with oil and lining with baking parchment circles
- Put the flour into the mixing bowl
- Add the butter or margarine
- Add the sugar
- Add the eggs
- Add the baking powder
- Add the vanilla essence
- Use a whisk to mix the ingredients until you have a smooth, well combined, cake batter
- Using a tablespoon, divide the mixture equally between the two baking tins
- Bake for 28 minutes (DO NOT OPEN THE OVEN DOOR DURING THIS TIME) then remove from oven
- Allow the sponges to cool for 5-10 minutes before removing them from the tins
- Put the sponges on a wire rack to cool
- Once cooled, turnover one sponge and spread it with jam (using the table knife)
- Place the other sponge on top of the jam layer (like a sandwich)
- Dust the top of your cake with sugar (or icing sugar) if you wish

Note

When cooking you should always:

- Tie back long hair
- Put on an apron
- Wash your hands
- Have all your ingredients to hand
- Get out ALL the equipment you'll require

