

Victoria's easy Victoria sponge cake recipe - a baking classic and a tasty tea-time treat.

## **Ingredients**

170g/6oz caster sugar  
170g/6oz butter at room temperature plus a little extra to grease the tin.  
3 eggs  
170g/6oz self-raising flour

## **To serve**

Raspberry jam  
2 teaspoons of icing sugar

## **Utensils**

20cm/8inch baking tin  
Baking/greaseproof paper (optional - if you do not have this you can dust the baking tin lightly with flour after you have greased it).  
Mixing bowl  
Wooden spoon  
Metal dessert spoon  
Spatula (optional)  
Sieve (optional)  
Wire cooling rack (optional)

## **Method**

1. Preheat the oven to 180C/160C Fan/Gas 4.
2. Using a little of the baking paper or the butter wrapper and a small amount of butter grease the baking tin. Line with baking paper or a light dusting of flour if you do not have baking paper. This will help the cake not to stick to the tin.
3. In the mixing bowl use the wooden spoon to cream the butter and caster sugar. Continue until the mixture is light and fluffy.
4. Break each egg into a small bowl or cup one at a time before beating into the mixture.
5. Using the metal spoon gently fold the sieved flour into the mixture until it is fully combined. The finished mixture should fall off a spoon easily.
6. Pour the mixture into the baking tin. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cake.
7. Bake the cake on the middle shelf of the oven for 25 to 30 minutes. Check it after 25 minutes. The cake is done when it is golden-brown and coming away from the edge of the tin. Press them gently to check – they should be springy to the touch. Or using a sharp knife insert into the centre of the cake and check for the knife coming out clean of mixture. If there is cake mixture on the knife cook for a few more minutes.
8. Set aside to cool in the tin for 5 minutes. Carefully turn the cake out onto a cooling rack or a plate.

## **To assemble the cake**

Once the cake is cool carefully slice it horizontally through the middle so that you have a top and a bottom.

Place the bottom of the cake on a plate and spread with the jam.

Place the top of the cake onto the jam to make a sandwich.

Sift or sprinkle the icing sugar onto the top of the cake.