



Victoria Sponge Cake

Sarah's Servings: 8 Sarah's skill: Easy, Baking time: 30-35 minutes

Ingredients

Cake

300g unsalted butter, softened
300g caster sugar
5 large eggs
1 large egg yolk
1 tsp vanilla bean paste
300g self-raising flour
1 ½ tsp baking powder
1 tbsp milk

Icing

150g unsalted butter, softened
1 tsp vanilla bean paste
300g icing sugar
1 tbsp milk (if needed)
4 tbsp strawberry jam

Method

- Pre-heat the oven to 180°C (160°C fan).
- Line and grease the base and sides of two 20cm/ 8" cake tins (Mine are 10cm/ 4" deep).
- In the bowl of a stand mixer put the butter and caster sugar and beat until light and fluffy.
- Put the eggs and yolk in a jug or bowl and mix with the vanilla using a fork. Then add the eggs gradually until they are all combined.
- Finally add the flour, baking powder and milk then mix again.
- Divide the mixture between the two tins and bake for 30-35 minutes or until a cake tester comes out clean.
- Leave to cool in the tins then transfer to a wire cooling tray.
- Next make the vanilla buttercream. Put the butter, vanilla and sieved icing sugar in the bowl of a stand mixer with the whisk attachment. Whisk with a tablespoon of milk until light and fluffy. You can add a bit more milk if the icing is too stiff to pipe.
- Put the buttercream in an icing bag with a Wilton 1A nozzle or you can use a star nozzle. If you don't have any piping nozzles you can spread the buttercream in the cake instead.
- Place the first cake on a plate or stand that you want to use and pipe round the edge of the cake until you get to the middle.
- Put the jam on top of the icing and then place the second cake on the top and press down slightly.
- Finally finish with a dusting of sieved icing sugar.