



Victoria sandwich sponge

INGREDIENTS

150g butter or margarine
150g self-raising flour
150g caster sugar
3 eggs
1 teaspoon baking powder
3 tablespoons jam
OPTIONAL: 2 tablespoons
icing sugar.

EQUIPMENT

- Large mixing bowl
- Small glass bowl
- Wooden spoon
- Round bladed knife
- Cooling rack
- Spatula
- Metal tablespoon
- Sieve
- 7inch sponge tins (2) lined with greaseproof paper circles.

1. Switch on oven to 180c/ gas 4. Grease your two sandwich tins with a little of your butter/ margarine and place greaseproof paper circles in.
2. Crack the eggs into a small glass bowl, checking for shell.
3. Place all 5 ingredients (baking powder, eggs, butter, flour and sugar) in a large mixing bowl and beat with a wooden spoon until it is smooth.
4. Divide the mixture evenly into the greased tins, use the spatula to scrape it all out and smooth over level with a metal spoon.
5. Place in the oven until they are FIRM TO TOUCH and GOLDEN BROWN. Wrap in silver foil if they are brown but wobbly.
6. When cooked, use a round bladed knife to run around the edge to loosen from the tin and release onto a cooling rack.
7. Wash your small bowl from earlier, loosen the jam and spread over one sponge with a round bladed knife.
8. Place the second sponge on top of the jammed one. Sprinkle icing sugar over.