

# Victoria Sandwich Cake

It's Wimbledon season, and so it is the time of year when British Strawberries are at their very best. What better way to enjoy them than in a very British Cake, named after Queen Victoria!

This is not a difficult cake to make, but you do need to be accurate with your weighing and take care not to peep in your oven too soon, or your cakes will sink in the centre. An electric mixer makes it much easier!

*Auds.*



Serves: 4

Preparation time: 20 mins

Baking time: 20-25 Minutes

Easy Recipe

## Ingredients

Note: tbsp = tablespoon tsp = teaspoon

- 200g Butter at room temperature
- 200g Caster Sugar
- 200g Self raising flour
- 4 medium eggs at room temperature
- 1 level teaspoon Baking power
- ½ teaspoon Vanilla Essence

### For the Filling

- Strawberry Jam
- 1 punnet of Strawberries
- 300ml Double Cream
- ½ teaspoon Vanilla Essence
- 1 level tablespoon icing sugar
- Extra icing sugar to dust



## Method

Line 2x 18cm tins with greaseproof paper & set your oven to 180°C.

1. Using an electric mixer (or by hand using a wooden spoon) cream together the butter and sugar until light and fluffy. Add the essence.
2. Beat in one egg at time, adding a small spoonful of flour with each. (this helps to prevent the mix from splitting)
3. Gently fold in the remaining flour and baking power
4. Divide the mixture evenly between the two lined tins and bake for 20 minutes before opening the oven door.
5. Check to make sure they are cooked by pressing gently in the centre and they should spring back, or a skewer should come out clean. They may need another 5 minutes depending on your oven
6. Allow them to cool and tip out onto a cooling wire.

### To Decorate the cake must be completely cold.

1. Whip the icing sugar, essence and cream until it forms soft peaks.
2. Reserve 4 of the best strawberries and remove the stalk from all the remainder and quarter.
3. Decide which cake you will use as your top. Turn it upside down and spread a thin layer of jam on the sponge.
4. Trim the bottom layer if needed to make it flat, and spread a thin layer of jam on that sponge, too.
5. Spread the cream on the bottom layer of the cake, reserving one spoonful for the top. Be careful not to spread the cream right up to the very edge as it will spill out when you put the top on!
6. Place an even layer of the quartered Strawberries on top of the cream; don't overfill. You may have a few left, but you can serve those on the side.
7. Place the top of the cake and press down reasonably firmly.
8. Place the spoonful of reserved cream in the centre, arrange your reserved Strawberries on top, and finish with a sprinkle of sieved icing sugar.

## AUD'S TIPS

*Take time to decide wether to enjoy this with a cup of tea or a glass of fizz :)*