

GRANDMA'S VICTORIA SPONGE

This light sponge cake, oozing with homemade jam, is a summer classic. It's great for bake sales, or for a family treat.

(SERVES 8–10)

INGREDIENTS

275g (10oz) butter, plus extra for greasing
275g (10oz) caster sugar
275g (10oz) self-raising flour
5 eggs

For the filling:

110g (4oz) butter
225g (8oz) icing sugar, plus extra for dusting
1 tbsp milk
1 tsp vanilla extract
Shop-bought or homemade strawberry jam (page 74)
Icing sugar for dusting

You will need:

Paper doily

Amy's Tip

To make your Victoria sponge extra special, make your own strawberry jam using the recipe on page 74.

METHOD

1. Preheat the oven to 180°C/fan 160°C/350°F/gas mark 4.
2. Grease two 20cm (8 inch) cake tins and line the bases with baking parchment.
3. Put the butter, caster sugar and eggs into the bowl of a free-standing electric mixer (or you can use a handheld electric whisk and mixing bowl). Then sift in the flour, lifting your sieve quite high to incorporate air, and beat for 1–2 minutes until light and creamy.
4. Divide the mixture evenly between the tins. You can weigh the filled tins if you want to check they are even. Lightly smooth the surface of the cake mixture with a spatula or the back of a spoon.
5. Place the tins on the middle shelf of the oven and bake for about 30 minutes. It is best not to open the door while they are cooking.
6. The cakes are ready when they are golden brown and coming away from the edge of the tins and a skewer inserted into the middle of the cakes comes out clean. Remove them from the oven and leave to cool in their tins for 5 minutes. Carefully turn the cakes on to a wire rack and peel off the baking parchment. Leave to cool completely.
7. To assemble the cake, place one cake upside down onto a plate and spread with plenty of jam.
8. To make the buttercream, beat the butter until soft and creamy. Gradually beat in the icing sugar, milk and vanilla extract. Carefully spread a thick layer of the buttercream on top of the cake spread with jam.
9. Top with the second cake and dust the top with icing sugar using a doily to create a pretty pattern like my grandma showed me when I was little.

