

Victoria Sponge Cake

By Kathy Moore

Victoria Sponge Cake Ingredients – 18cm/7” (Round Cake)			
175g/6oz	Butter or Margarine	175g/6oz	Self Raising Flour - sieved
175g/6oz	Caster Sugar	1	Level teaspoons baking powder
3	Medium Eggs	Few drops	Vanilla essence

Method

1. Preheat oven to 190°C/375°F/Gas 5
2. Grease and line the bottom of two 18cm/7” sandwich tins.
3. Place all the ingredients into a mixing machine and beat well until the mix is light in colour, and fluffy. (You can mix by hand if you wish)
4. Divide the mix equally between the two tins
5. Transfer to the middle shelf of the preheated oven and bake for 20 – 30 minutes depending on your oven.
6. Remove from the oven and cool completely on a wire tray or similar

Remember....

All ovens vary in performance and temperature accuracy.
The above is a guide only to the temperature and time needed to bake the cake.

Baking tips

- Butter can be substituted for margarine in the cake recipes. Butter gives a better flavour, although margarine will tend to give a lighter cake.
- Diet or low fat margarine substitutes will not work as they usually contain a high proportion of water and affect balance of the recipe. (Try eating a smaller piece of cake if necessary!!)
- Use ingredients at room temperature.
- Beat the ingredients well, under beating or mixing will result in a heavy cake.
- Make certain the cake is thoroughly cooked or a soggy centre will result. Cool thoroughly. If a cake is stored when even slightly warm, it can very quickly turn mouldy.
- There is nothing like a home baked cake for flavour.