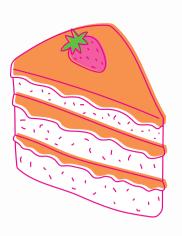




VICTORIA SPONGE CAKE



INGREDIENTS

- 4 large eggs
- 200g soft butter (plus extra for greasing)
- 200g caster sugar (plus extra for the tin)
- · 2 drops vanilla extract
- 200g plain flour
- 2 tsp baking powder



DIRECTIONS

- 1. Heat the oven to $180^{\circ}\text{C}/350^{\circ}\text{F/gas}$ 4 (160°C for fan ovens). Grease 2 x 20cm loose-bottomed cake tins with butter and then coat well in sugar.
- 2. For the sponge, put the butter and caster sugar in a bowl and beat until smooth.
- 3. Add the eggs, the vanilla extract and half of the flour; beat well.
- 4. Add the remaining flour and baking powder, and beat until combined. If the mixture is stiff you can add a little milk or water.
- 5. Divide the mixture equally between the tins and level the tops. Bake for 30 minutes, or until a skewer inserted into the middle comes out clean, then leave to cool in the tins.
- 6. Once completely cool, remove from the tins. Place one sponge on a serving dish and spread with the jam.
- 7. Top with the other sponge and sprinkle with icing sugar.

MISS FLORENCE NIGHTINGALE