



# 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°C/350°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.

