

Victoria sponge

Ingredients

- 225g/8oz butter or margarine, softened at room temperature
- 225g/8oz caster sugar
- 4 medium eggs
- 2 tsp vanilla extract
- 225g/8oz self raising flour
- milk, to loosen

Preparation method

1. Preheat the oven to 180C/350F/Gas 4.
2. Grease and line 2 x 18cm/7in cake tins with baking paper.
3. Cream the butter and the sugar together in a bowl until pale and fluffy.
4. Beat in the eggs, a little at a time, and stir in the vanilla extract.
5. Fold in the flour using a large metal spoon, adding a little extra milk if necessary, to create a batter with a soft dropping consistency.
6. Divide the mixture between the cake tins and gently spread out with a spatula.
7. Bake for 20-25 minutes, or until golden-brown on top and a skewer inserted into the middle comes out clean.
8. Remove from the oven and set aside for 5 minutes, then remove from the tin and peel off the paper. Place onto a wire rack.
9. Sandwich the cakes together with jam, lemon curd or whipped cream and berries or just enjoy on its own.



less than 30 mins

preparation time

10 to 30 mins

cooking time

Makes 12 slices

This simplest of sponge cake recipes has a fresh berry and whipped cream filling that takes the classic Victoria sponge to new heights.

Top recipe tip

To freeze the cakes: Allow the cakes to cool completely after step 8, then wrap each cake well in clingfilm or freezer bags. Freeze for up to 6 months. Allow to defrost thoroughly before filling.