

# Victoria Sponge

## Ingredients

### For the Sponge

500g sugar  
500g butter  
5 large eggs  
500g self raising flour  
5 tbsp milk  
1 tbsp vanilla

### For the Chantilly Filling

300g double cream or  
whipping cream  
2 tbsp icing sugar  
1 tbsp vanilla

### For the Jam Filling

100g of jam (your flavour  
of choice)

### To decorate

20g icing sugar

## Equipment List

x2 8inch cake tins lined  
with baking paper

3 Large bowls

Scales (or measuring  
cups)

Whisk

Sieve

Spatula or wooden spoon  
Piping bag and nozzle (not  
essential)

Large plate



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## Method

### FOR THE SPONGE

1. Preheat the oven to 170oc (fan assisted) or 190oc for non fan assisted ovens
2. Cream together the butter and sugar until light and fluffy
3. Add in one egg at a time and fold in each time
4. Sieve in your self raising flour and fold together
5. Add in the milk and vanilla
6. Fold everything together until everything is combined
7. Pour mixture into your lined tins, half in each. Spread evenly and add a slight dip in the middle of each sponge for a levelled bake. Bake in the oven for 30-35 minutes or until a skewer (or knife) comes out clean with no mixture sticking to it.

### FOR THE CHANTILLY CREAM

1. Place all ingredients (cream, icing sugar & vanilla) in a large bowl.
2. Whisk until peaks form and the cream holds its shape – be careful not to over- whip!
3. Set aside until the cakes have finished baking, you can pop it in the fridge for a bit but remember to not let it get too cold.

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**Top Tip:** Wash down with a freshly brewed pot a PekoeTea

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## Method

### BUILD THE CAKE

1. Once cool, place your first sponge on your decorative plate of choice (Burleigh of course)!
2. Spread the jam on top in a circular motion to the edges of the sponge covering whole surface
3. Use a palette knife and spread your cream on top of the jam – you can use a piping bag and nozzle for a neater finish
4. Place your second sponge on top of the cream
5. Press together slightly and lightly dust the sponge with icing sugar. Serve and enjoy!

**Top Tip:** Wash down with a freshly brewed pot a Pekoe Tea