

Victoria Sponge

Ingredients

175g / 6oz soft margarine or butter
175g / 6oz caster sugar
3 eggs (beaten)
175g / 6oz sifted self-raising flour
Strawberry or raspberry jam

Method

1. Preheat oven to 350° F / gas mark 4 / 180° C / fan ovens 160° C.
2. Grease and paper line two 18cm to 20cm (7 to 8in) sandwich tins.
3. Cream butter and sugar together until light and fluffy.
4. Add the beaten eggs a little at a time, with a little flour to prevent curdling. Gently fold in remaining flour with metal spoon until well mixed. Do not over beat.
5. Divide the mixture between the tins, level the surface. Bake for about 25–30 mins on the middle shelf, until firm to touch and beginning to shrink away from the sides of the tins.
6. Turn out and cool on a wire rack.
7. When cold, sandwich together with 2–3 tablespoons of either strawberry or raspberry jam. Leave top plain, do not sprinkle with sugar.