

## **Victoria Sponge Recipe (Class 60)**

### **Ingredients**

175g self-raising flour  
1 tsp baking powder  
175g butter, softened, plus extra for greasing  
175g golden caster sugar  
3 eggs  
Icing sugar, for dusting.

### **Filling**

3 tbsp raspberry jam

### **Method**

Preheat the oven to 180C /350F/ Gas Mark 4. Grease and line the bases of two 20cm/8inch sandwich tins.

Sift the flour and baking powder into a bowl and add the butter, sugar and eggs. Mix, then beat well until smooth.

Divide the mixture evenly between the prepared tins and smooth the surfaces. Bake in the preheated oven for 25-30 minutes, or until well risen and golden brown, and the cakes feel springy when lightly pressed.

Leave to cool in the tins for 5 minutes, then turn out and peel off the lining paper. Transfer to wire racks to cool completely.

Sandwich the cakes with the raspberry jam and dust with icing sugar.