

Victoria Sponge Cake

<https://www.magimix.co.uk/recipes/Victoria-sponge-cake?p=5>

PREPARATION: 10 min

COOKING: 30 min

RESTING: 0 min

DIFFICULTY: 



SERVES 4:

125 g butter or margarine softened

125 g self-raising flour

4 tbsp strawberry jam

Icing sugar to dust

125 g caster sugar

1 tsp baking powder

2 large eggs

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- 1- Fit the main blade and place the butter, sugar, flour and baking powder in the main bowl. Break in the eggs and process for 10-15 seconds, or until the cake is mixed. You may find it helps if you stop once to scrape down the sides of the main bowl.
 - 2- Turn into two bottom lined and greased 18cm sandwich tins. Spread evenly and bake in a moderate oven 175°C (gas mark 4) for 20-25 minutes or until risen, golden brown and firm to the touch. Cool on a wire rack.
 - 3- Sandwich the cold cakes together with the jam and sift a little icing sugar over the top.