

# Victoria Sponge

225 g self-raising flour  
225 g soft margarine or butter  
225 g caster sugar  
4 large eggs  
2 – 4 tablespoons milk  
4 tablespoons of jam

## Butter cream

100g icing sugar  
50 g margarine or butter  
½ teaspoon of vanilla essence



## Method

1. Pre-heat the oven to 180 C. Grease and line two sandwich tins.
2. Weigh the flour in a small bowl.
3. Beat the margarine with the sugar for about 5 minutes with an electric whisk until light and fluffy.
4. Add the eggs one at a time. Add 1 tablespoon of flour with each egg.
5. Sieve the rest of the flour into the mixture and fold in gently with a metal spoon. Add enough milk (if needed) to make a smooth, thick batter.
6. Pour into the two tins and bake for about 25 minutes.
7. Cool on a wire cooling rack.
8. Sandwich with jam and when **completely** cool butter cream. Sieve icing sugar onto the top.