

The British Isles



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Historic Society

History, Traditions & Customs

Classic Victoria Sponge Cake

Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper.

In a large bowl, beat 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together until you have a smooth, soft batter.

Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon.

Bake for about 20 mins until golden and the cake springs back when pressed.

Turn onto a cooling rack and leave to cool completely.

To make the filling, beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract

Spread the buttercream over the bottom of one of the sponges. Top it with 170g strawberry jam and sandwich the second sponge on top.

Dust with a little icing sugar before serving. Keep in an airtight container and eat within 2 days.

<https://www.bbcgoodfood.com/recipes/classic-victoria-sandwich-recipe>



The Victoria sponge, also known as the Victoria sandwich cake, was named after Queen Victoria, who was known to enjoy the small cakes with her afternoon tea. The version Queen Victoria ate would have been filled with jam alone

Ingredients:

200g caster sugar

200g softened butter

4 eggs, beaten

200g self-raising flour

1 tsp baking powder

Baking powder

2 tbsp milk

For the filling

100g butter, softened

140g icing sugar, sifted

drop vanilla extract (optional)

half a 340g jar good-quality strawberry jam

icing sugar, to decorate