

VICTORIA SANDWICH

PREPARATION : 30 min

COOKING : 20 minutes

HEATING : 190° C / 170° F / Gas 5

SERVES : 8

INGREDIENTS

For the CAKE :

- 200 g sugar
- 200 g (unsalted) butter
- 4 eggs
- 200 g flour (+ baking powder)
- 2 tbsp milk

For the FILLING :

- 100 g butter
- 140 g icing sugar
- vanilla extract (optional)
- 340 g strawberry jam
- icing sugar (to decorate)



PREPARATION

1. **Beat all the cake ingredients together in a large bowl** until you have a smooth and soft batter.
2. **Divide the mixture between two buttered 20 cm tins** and smooth the surface with a spatula or the back of a spoon.
3. **Bake for about 20 mins in a pre-heated oven** to 190° C or until golden. The cake has to spring back when pressed. Then leave to cool while preparing the filling :
4. **Beat the butter until smooth and creamy – then gradually beat in icing sugar.** Add in vanilla extract.
5. **Spread the butter cream the bottom of one of the sponge cakes** then top it with jam and sandwich the second sponge on the top.
6. **Dust with a little icing sugar** before serving. Eat within 2 days.