

Best Victoria Sponge Cake

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

Victoria sponge cake a much loved English layer cake is perfect for any occasion This foolproof recipe sandwiches two tender cakes with a layer of strawberry jam and buttercream but you can use sweetened whipped cream Dust the top of the cake with confectioners sugar for a beautiful presentation

Ingredients

— - 1 ½ cups self-rising flour - ¾ cup white sugar - ¾ cup margarine - ½ teaspoon vanilla extract - 3 eggs - ¾ cup confectioners' sugar - ¼ cup butter - ½ teaspoon vanilla extract - ½ cup strawberry or raspberry jam

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two 7-inch cake pans and line with parchment paper. Sift self-rising flour into a bowl; add sugar
2. margarine
3. and 1/2 teaspoon vanilla extract. Crack in eggs; beat with a wooden spoon or an electric mixer until pale and fluffy
4. about 3 minutes. Divide batter between the cake pans; smooth the tops with the back of a spoon. Bake in the preheated oven until top is golden brown and a toothpick inserted into the center comes out clean
5. 30 to 40 minutes. Cool in the pans for 5 minutes. Invert onto a wire rack to cool completely
6. about 20 minutes. Sift confectioners' sugar into a bowl; add butter and 1/2 teaspoon vanilla extract. Beat with an electric mixer until frosting is light and fluffy. Spread jam over 1 cake layer; cover jam with frosting. Place second cake layer on top. Tips I always use margarine to make the cake; butter is too heavy. Eggs can vary a lot in size. For best results
7. weigh the eggs. They will more than likely weigh over or under 6 ounces. Use equal amounts of flour
8. sugar
9. and margarine.