



Make a Victoria Sponge

Every Royal Tea Party needs cake. Follow this simple recipe to make a cake fit for a king (and a cat)!

For the cake:

200g caster sugar
200g softened butter
4 eggs (beaten)
200g self-raising flour
1 tsp baking powder
2 tbsp milk

For the filling:

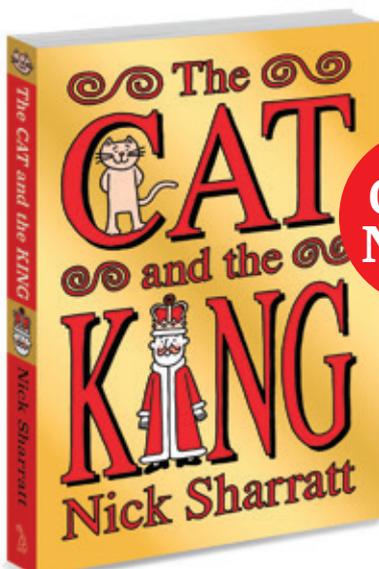
100g butter (softened)
140g icing sugar (sifted)
half a 340g jar good-quality
strawberry jam
icing sugar to decorate

ASK AN ADULT
TO HELP
WHEN YOU'RE
COOKING!

You'll also need two 20cm sandwich tins. Butter them well and line them with non-stick baking parchment.

How to make your cake:

1. Heat the oven to 190C/fan 170C/gas 5.
2. Use an electric mixer to beat all the cake ingredients together in a big bowl, until you have a smooth, soft batter.
3. Divide the mixture between the two sandwich tins. Use the back of a spoon or a spatula to spread it out gently and smooth the surface.
4. Bake for about 20 mins until the cakes are golden and the surface springs back if you press it gently. Turn the cakes out on to a cooling rack and leave to cool completely.
5. To make the filling, use an electric mixer or wooden spoon to beat the butter until it's smooth and creamy. Gradually beat in the icing sugar.
6. Turn one sponge over, and spread the filling over the bottom of it. Spread jam on top of the butter cream, then carefully place the second sponge on top.
7. Dust the top with a little icing sugar before serving. Your cake will keep for two days in an airtight container.



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