

Victoria Sponge cake

Ingredients

175g/6oz PURE plain blended flour
 175g/6oz butter/hard margarine
 175g/6oz caster sugar
 3 eggs (medium)
 1 tsp baking powder
 ½ tsp Xanthan gum
 few drops of vanilla extract

Preparation method

1. Grease and line the base of two 7" round sandwich tins and preheat the oven to 180°C/ 350°F (170°C if using fan-assisted).
2. Weigh the butter and sugar into a bowl and briefly cream them together - they don't need to be pale and fluffy, just well mixed.
3. In a separate bowl weigh the flour and add the baking powder and Xanthan gum. Stir these together and sift them.
4. Add the three eggs, vanilla extract and the sieved flour into the butter and sugar and mix thoroughly with an electric beater or vigorously with a wooden spoon.
5. Once the mixture is pale and fully mixed pour it into the prepared tins and place in the oven.
6. When the cakes are well-risen and nicely browned remove them from the oven and run a blade around the edge of the tin to loosen them. Turn them onto a wire rack to cool.
7. Once cool remove the greaseproof lining and then fill and decorate as required.



5-10 minutes

Preparation time

20 minutes

Cooking time

Serves 6-8

By: Innovative

A traditional Victoria sandwich cake is made with jam and cream filling with a dusting of icing sugar on top. Once filled it is best eaten fresh, however, these sponges will keep for several days in an airtight container and can even be eaten just in plain slices. For a chocolate alternative substitute 1tbs of cocoa for 1tbs of flour.

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