

Garden Get Together

Victoria Sponge Recipe



INGREDIENTS

200g caster sugar

200g unsalted softened butter

4 eggs

200g self-raising flour

1 tsp. baking powder

tbsp. milk

For the butter cream:

100g unsalted butter softened

140g icing sugar

half a jar of strawberry jam

Preheat your oven to 170C and butter two 20cm cake tins and line with baking paper

Beat the caster sugar with the butter until pale; then slowly add the beaten eggs and continue mixing

Add the self-raising flour, baking soda and milk until you have a smooth batter

Divide the mixture into the two tins, and smooth the surface. Bake for around minutes until golden

Place on a cooling rack until completely cooled

For the buttercream filling beat the butter until smooth while gradually adding the icing sugar

Spread the buttercream over one sponge, and top with strawberry jam; you can also add fresh strawberries if you wish to use them now. Place the other sponge on-top and dust with icing sugar to serve



Hammersley Homes

Mental Health
Awareness
Week