

CLASSIC VICTORIA SANDWICH CAKE RECIPE

A classic and simple cake for any kind of celebration, or just a weekday treat!



Prep time: **15 minutes**

Cooking time: **25-40 minutes**

Serves: **8-10 people**

Difficulty of recipe: **Easy**

Probably one of England's most popular cakes, named after queen Victoria when she was still hungry between lunch and dinner, then infamously becoming a tea time treat. A Victoria sandwich is best enjoyed with a warm cup of tea.

Ingredients

- 225g self raising flour
- 225g sugar
- 225g softened butter
- 4 eggs
- 50g heavy cream
- 1/3 cup seedless raspberry jam
- Hand full of halved and quartered strawberries

Steps

1. Preheat the oven to 350F. Grease a cake tin with softened butter or grease proof spray, line the bottom of the tin with parchment paper.
2. For the sponge – in a large mixing bowl add the flour, sugar, butter, eggs, beat together until everything has fully incorporated. Pour the cake batter into the prepared cake tin, bake for 25-40 minutes, after 25 minutes poke a knife in the middle if it comes out clean then the cake is done, if not return to the oven. Leave to cool completely.
3. Once the cake has cooled remove it from the cake tin. Set aside.
4. Whip the heavy cream to stiff peaks, transfer to a piping bag fitting with a circular tip. In a small bowl add the jam and mix it really well until it became slightly more slack.
5. To assemble – using a serrated knife slice the cake in half horizontally. On the bottom half spread a even layer of the jam, then starting around the edges pipe the cream around until all the jam is covered, place the top half of the cake on top of the cream. With the leftover cream dollop it on top of the cake then add the sliced and halved strawberries.