

Tina's Victoria Sponge

Wonderful
for an Hf**tea**
Party!

Serves 12

Prep time under 30 mins

Cooking time 10-30 mins

Ingredients

4 free-range eggs

225g/8oz caster sugar,
(plus some for dusting)

225g/8oz self-raising flour

2 tsp baking powder

225g/8oz butter at room temperature

Strawberry or raspberry jam

Whipped double cream (optional)



Method

1. Preheat the oven to 180C/160C Fan/Gas 4. With two 20cm/8in sandwich tins, lightly grease the insides and base, then line the bottom with a circle of baking paper.
2. Break the eggs into a large mixing bowl, add the sugar, flour, baking powder and butter. Mix together until well combined, but don't over mix! The finished mixture should fall off a spoon easily.
3. Divide the mixture evenly between the tins. Use a spatula to gently smooth the surface of the cakes.
4. Bake the cakes on the middle shelf of the oven for 25 mins. Once the cakes are golden-brown and coming away from the edge of the tins they are ready. They should be springy to the touch. Set aside to cool in their tins for 5 mins then carefully turn the cakes out onto a cooling rack.
5. To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam (and whipped cream if desired). Top with the second cake, top-side up. Sprinkle over the caster sugar.

Tina Degenhardt lives in Devon and loves to bake and cook for her friends that live with her and is a particular expert at making sponges and cakes. She likes to go for drives across Dartmoor but her favourite passion is visiting the local farm where she is great friends with the dogs and animals that live there, especially the bottle fed lambs!

Tina likes to do tapestry and craft work and relaxes by watching cooking programmes on the telly, oh and baking cakes!