



## Victoria Sandwich Sponge Cake Recipe

INGREDIENTS - Suitable for 2 x 18cm (2 x 7in) round cake pans

- 110g (4oz) self raising flour
- 110g (4oz) butter or margarine
- 110g (4oz) caster sugar
- 2 medium eggs

For best results ensure that all refrigerated ingredients are allowed to come up to room temperature prior to use.

### METHOD

1. Heat the oven to 180C/350F/Gas 4.
2. Line your cake pan with baking parchment if preferred or grease well with vegetable oil.
3. Using the creaming method beat together the butter & the sugar until the mixture looks pale.



4. Beat in the eggs a little at a time ensuring the mixture does not curdle (if it begins curdling add a small amount of flour).
5. Sift the flour into the mixture and fold in using a large metal spoon. The mixture should be of a dropping consistency.
6. Equally divide the mixture between the prepared cake tins and gently spread out with a spatula.
7. Bake for 20-25 minutes on the middle shelf until an inserted skewer comes out clean.
8. Allow to stand for 5 minutes before turning on to cooling rack and leave to cool completely.
9. Sandwich the cakes together with jam and buttercream for a traditional finish.

## Easy 1 Step Madeira Cake Recipe

INGREDIENTS - Suitable for a 15.5 cm (6 inch) Square or a 17.5cm (7 inch) round

- 250g Plain all purpose Flour
- 185g Superfine Caster Sugar
- 185g Soft Margarine/Butter
- 3 Medium sized eggs
- 30ml Milk or Orange or Lemon Juice
- 5ml Baking Powder.

### METHOD

1. In a bowl place the flour, baking powder, margarine, sugar, eggs and milk (or orange/lemon juice).
2. Stir the ingredients together with a wooden spoon, when combined beat for around 3 minutes until the mixture becomes smooth and glossy. If using a mixer simply mix for minute only.
3. Add any required flavouring and mix in well.
4. Place mixture into your well prepared tin, smooth the top and then give the tin a sharp tap to help to settle the mixture and to remove any air pockets.
5. Cook in the centre of a pre-heated oven 160 C 325 F or Gas 3 for 90 - 120 minutes.

**Tip**  
Use a large round icing tube to fill your cake cases quickly & without any mess!

