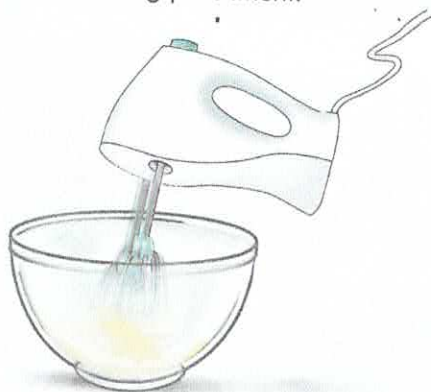


# Victoria Sponge

1. Line the two cake tins with baking parchment.

2. Ask an adult to mix the butter and sugar together with an electric whisk. Next, add the eggs and continue to whisk.



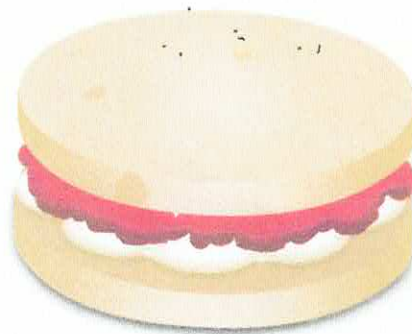
3. Sift the flour into the mixture with a sieve and fold in using a spoon. The mixture should be light and creamy – if it isn't add a drop of milk.



4. Divide the mixture between the cake tins and gently spread out with a spatula.

5. Ask an adult to place the tins in a preheated oven for 20–25 minutes, or until the cakes are golden brown.

6. Add the jam and cream to the top of one cake, sandwich both cakes together, then serve!



## You will need:

**Extra equipment:**  
2 x 18 cm (7 in.) cake tins  
baking parchment  
electric whisk  
sieve  
spatula

## Ingredients:

100 g (4 oz) butter  
100 g (4 oz) caster sugar  
2 eggs  
100 g (4 oz) self-raising flour  
50 g (2 oz) strawberry jam  
50 g (2 oz) whipped cream

Serves  
12

Preheat the oven to 180°C /  
350°F / gas mark 4



**Take Note!**  
Ask an adult to help you use the electric whisk.