

VICTORIA SPONGE BIRTHDAY CAKE

Ingredients

For the sponge:

- 200g caster sugar
- 200g softened, unsalted butter
- 4 eggs, beaten
- 200g self-raising flour
- 1tsp baking powder
- 2 tbsp. milk

For the filling:

- 140g icing sugar, sifted
- 100g softened, unsalted butter
- Drop of vanilla extract
- Your favourite strawberry jam
- Icing sugar to decorate



For the sponge:

- Heat oven to 190C/fan 170C/gas mark 5.
- Butter two 20cm sandwich tins and line with non-stick baking paper.
- In a large bowl, beat the caster sugar, softened butter, eggs, self-raising flour, baking powder and milk together until you have a smooth, soft batter.
- Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon. Bake for about 20 mins until golden and the cake springs back when pressed.
- Turn onto a cooling rack and leave to cool completely.

For the filling:

- Beat the softened butter until smooth and creamy, then gradually beat in the sifted icing sugar and a drop of vanilla extract.
- Spread the buttercream over the bottom of one of the sponges. Top it with a generous spread of strawberry jam and sandwich the second sponge on top.
- Dust with a little icing sugar before serving.
- Add some candles and make your birthday wish!



Remember to share photos of your cake with us on social media!