

ACTIVITY 3

MAKE A VICTORIA SPONGE CAKE

Bake a Victorian classic following a Mary Berry recipe

INGREDIENTS

225g unsalted butter plus a little extra for greasing

225g caster sugar

225g self-raising flour

2 teaspoons baking powder

4 medium eggs

Strawberry Jam or Raspberry Jam

250ml whipped double cream (optional)

Icing sugar for dusting



HOW TO MAKE

1. Preheat the oven to 180C/160C Fan/Gas Mark 4.1 Grease and line two 20cm/8in sandwich tins. Use a piece of baking paper to rub a little butter around the inside of the tins until the sides and base are lightly coated, then line the bottom with a circle of baking paper.
2. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and butter. Mix together until well combined with an electric hand mixer (you can also use a wooden spoon), but be careful not to over mix. Put a damp cloth under your bowl when you're mixing to stop it moving around. The finished mixture should fall off a spoon easily.
3. Divide the mixture evenly between the tins: this doesn't need to be exact, but you can weigh the filled tins if you want to check. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
4. Bake the cakes on the middle shelf of the oven for 25 minutes, checking after 20 minutes. The cakes should be golden-brown, coming away from the edge of the tins. Press gently to check – they should be springy to the touch. Set aside to cool in their tins for 5 minutes. Run a palette or rounded butter knife around the inside edge of the tins and carefully turn the cakes out onto a cooling rack.
5. Put a clean tea towel over the tin, putting your hand on the tea towel, turn the tin upside-down. The cakes should come out onto your hand and the tea towel – then you can turn them from your hand onto the wire rack. Set aside to cool completely.
6. To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam. If you want to, you can spread over whipped cream too. Top with the second cake, top-side up. Sprinkle the top with either icing or caster sugar.