



## Victoria Sponge Sandwich

### Ingredients

#### CAKE

- 100g butter, softened
- 100g caster sugar
- 2 eggs
- 100g Doves Farm Organic Self Raising White Flour
- 1 tbsp water
- 1 tsp vanilla extract

#### FILLING AND TOPPING

- 3 tbsp raspberry jam
- 1 tsp icing sugar

### Method

#### Cake

1. Line two 20cm/8" round baking tins with parchment and pre-heat the oven.
2. Put the butter and sugar into a large bowl and beat together until light and fluffy.
3. Break the eggs into the bowl one at a time, beating well between each.
4. Sieve the flour into the bowl and mix it in.
5. Add the water and vanilla and stir to combine.
6. Divide the mixture between the prepared tins and smooth the tops.
7. Bake in a pre-heated oven for 15-20 minutes. If a cocktail stick pressed into the centre of the cake comes out clean, it is cooked.
8. Turn out the cakes onto a wire rack and leave to cool.



**Makes 1 round sandwich cake**

Equipment

**Two 20cm/8" round baking tins and parchment**

Temperature

**180°C, Fan 160°C, 350°F, Gas 4**

Cooking time

**15-20 minutes**

Free from Soya, Nuts  
Vegetarian

Here is our original, everyday Victoria Sponge Sandwich recipe, made with just two eggs.

## Filling and topping

1. Spread jam over the top of one cold sponge.
2. Place the other sponge on top.
3. Sieve the icing sugar over the cake.

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