



## Classic Victoria Sponge Sandwich

Like most baking enthusiasts, my cake-making journey began with the ‘humble’ Victoria Sponge Sandwich.

The Oxford English Dictionary definition of cake is: “An item of soft sweet food made from a mixture of flour, fat, eggs, sugar, and other ingredients, baked and sometimes iced or decorated.” But this comes nowhere near explaining its deep, cultural significance. Cake is the ultimate comfort food, a real symbol of happiness and indulgence. I don’t think it’s an overstatement to say that in the history of humankind, the ‘humble’ cake has become synonymous with the pure, simple joy of social gatherings and celebrations.

Naturally, I can’t take the credit for developing this classic recipe but I’m rather proud of the tweaks I’ve made to achieve the fluffiest of sponges with a nice flat top, the ideal for the good old Victoria Sponge.

<b>Ingredients</b>  <b>For the sponge</b> 4 free range large eggs (about 250g, with shells) 250g caster sugar 250g unsalted butter 250g self-raising flour ½ tsp baking powder 2 tbsp whole milk 2 tsp vanilla bean paste	<b>To serve</b> 200ml double cream whipped to soft peaks 150 -200g strawberry 1 punnet of strawberries to decorate  <b>Serves</b> 8-10 <b>Preparation time</b> 20-30mins <b>Baking time:</b> 25-30mins
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## Method

Preheat the oven to 160°C (Fan). Grease and line two 20cm circular baking tins.

Place all the ingredients in a mixing bowl and beat it using an electric whisk for about 1 min. Then scrape the sides of the bowl and whisk for further 30secs.

Divide the batter in prepared tins and bake in the middle of the oven for 25-30mins.

Check, if the cake is baked, by inserting a skewer inside and if it comes out clean.

Take the cake out of the oven and let it cool in the tin for 10 mins. Then take the sponges out of the tin and let it cool completely on a wire rack.

When cool, sandwich the cake with jam and cream. Decorate with piped whipped cream and fresh strawberries if desired – but it’s still delicious dusted with a little icing sugar.