

## Ladies Cake - 2022

### Victoria Sponge

Cooking time approx. 30 mins.

225g unsalted butter, softened, plus extra to grease

225g self-raising flour plus extra

225g caster sugar

4 medium eggs

1 tbsp. milk

6 tbsp loose strawberry jam

Icing sugar to dust

1. Pre-heat the oven to 180 deg.C (160 fan) and lightly grease two 20.5 cm. sandwich tins and line the bases with baking parchment. Dust the sides of each tin with flour, (tap out excess)
2. Put the butter and caster sugar into a large bowl and beat together using a hand-held electric whisk until pale and fluffy. Gradually add the eggs, beating well after each addition (if the mixture looks as if it might curdle, mix in a few tablespoons of flour)
3. Sift over the flour and fold together using a large metal spoon. Next, fold in the milk.
4. Divide the mixture between the tins and level the surfaces. Bake in the centre of the oven for 25 - 30 mins. Leave to cool in the tins for 5 mins. before removing and cooling on a wire rack.
5. Spread the jam over one cake, top with the other cake and dust with icing sugar.