

Becky Bakes...

VICTORIA SANDWICH CAKE

- 150g Soft Margarine
- 150g Caster Sugar
- 150g Self-Raising Flour
- 3 Eggs
- 2-3 tablespoons Strawberry or Raspberry Jam
- 1 teaspoon Icing Sugar



Cook in the oven in 2 straight-sided sandwich tins

1. Oven on to Gas mk. 5, 190°C (170°C Fan)
2. Grease and line the sandwich tins with greaseproof paper
3. Using an electric mixer or a spoon, beat together the margarine and caster sugar in a bowl until very pale
4. Add the eggs, one at a time and beat the mixture
5. Stir in the flour until the mixture is consistent and smooth
6. Share the mixture equally between the two tins, spreading to the edges
7. Bake for 20-25 minutes, until well-risen, golden brown and firm to touch. (Use a skewer to test if you're not sure)
8. Use a blunt knife to make sure that the cakes are not stuck to the tins, then turn upside down onto a cooling rack. Remove tins and greaseproof paper and leave to cool.
9. When cool, place one cake, still upside-down on a plate and spread with jam
10. Turn the other cake right-way up and place on top. Sprinkle the top with icing sugar
11. Enjoy with a nice cup of tea!

For a demonstration of this recipe, find me on YouTube:

<https://www.youtube.com/watch?v=DGYANG2o4Q&t=191s>