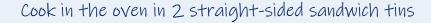
Becky Bakes...

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



- 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=DGYYAN6204Q&t=1915

