



HOBSON'S
CHOICE

ALL-IN-ONE VICTORIA SANDWICH

SERVES 8

Appliance:

Oven

Settings:

160°C Fan / 180°C

Cooking Time:

25 - 30 minutes

Preparation Time:

10 minutes

INGREDIENTS

225g (8 oz) baking spread, from the fridge

225g (8 oz) caster sugar, plus extra to sprinkle

4 large eggs

225g (8 oz) self-raising flour

1 level tsp baking powder

200ml (7 fl oz) double cream

about 6-8 tbsp strawberry jam

METHOD

Preheat the oven to 180°C/Fan 160°C/Gas 4. Grease two 20cm (8 in) round sandwich tins and line the bases with non-stick baking paper.

Measure the baking spread, sugar, eggs, flour and baking powder into a large mixing bowl and beat with an electric mixer until well blended and smooth.

Divide the mixture between the tins, level out evenly and bake in the preheated oven for about 25-30 minutes, or until well risen and the tops of the sponges spring back when lightly pressed with a finger.

Leave to cool in the tins for a few minutes then turn out, remove the paper and finish cooling on a wire rack.

To make the filling, measure the cream into a large bowl and whisk until stiff.

When completely cold, sandwich the cakes together with the jam, and cream.

Option a: Lift onto a serving plate and sprinkle with caster sugar.

Option b: Cover the cake exterior with whipped cream. (pictured)

Recipe by Mary Berry 'Fast Bakes' cookbook.