

Classic Victoria sandwich recipe

Barney Desmazery

Cuts into 10 slices

Easy

Prep: 40 mins

Cook: 20 mins

plus cooling

The perfect party cake, a Victoria sponge is a traditional bake everyone will love. Makes an easy wedding cake, too

Freezable (Cake base freezes well for 3 months)

Vegetarian

Alternatives

Complete the dish



Lemon, raspberry & alm

★★★★★ 2 ratings



Healthier victoria sand

★★★★★ 20 ratings



Vegan victoria spo

★★★★☆ 102 rating



Ingredients

200g
caster sugar

200g
softened butter

4
eggs
beaten

200g
self-raising flour

1 tsp
baking powder

2 tbsp
milk

For the filling

100g
butter
softened

140g
icing sugar
sifted

drop
vanilla extract
(optional)

half a 340g jar good-quality strawberry jam

icing sugar
to decorate

Method

Step 1

Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper.

Step 2

In a [large bowl](#), [beat](#) 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together until you have a smooth, soft batter.

Step 3

Divide the mixture between the tins, smooth the surface with a [spatula](#) or the back of a spoon.

Step 4

Bake for about 20 mins until golden and the cake springs back when pressed.

Step 5

Turn onto a [cooling rack](#) and leave to cool completely.

Step 6

To make the filling, beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract (if you're using it).

Step 7

[Spread](#) the buttercream over the bottom of one of the sponges. Top it with 170g strawberry jam and sandwich the second sponge on top.

Step 8

Dust with a little icing sugar before serving. Keep in an [airtight container](#) and eat within 2 days.
