

# Victoria Sponge

							
<b>225g</b> Self-raising flour	<b>225g</b> Butter	<b>225g</b> caster sugar	<b>4</b> eggs	<b>1tsp</b> baking powder	Jam	Double Cream	Icing sugar

1. Preheat the oven to 180°C

2. Mix the flour, butter, sugar, eggs and baking powder together in a large bowl.



3. Pour the mixture into two 7 inch tins and put them in the oven till golden brown 15-25 minutes.

4. Carefully lift the sponges from the tin and cool on a wire rack



5. Use a whisk to whip the cream



6. Spread the cream on the top of one sponge and Jam on the top of the other

7. Place the sponges carefully on top of each other so the Jam and Cream are in the middle.



8. Mix the icing sugar with some water and mix until stiff

9. Use a knife to spread the icing on the top of the sponge.



10. Place the sponge in the fridge to cool.