

# Victoria Sponge Cake

By Trevor (Bank Cook at Abbeyfield House, Wendover)

Abbeyfield  
Making time for older people



10 -12 servings



Prep: 30 minutes

Cook: 20-25 minutes

## INGREDIENTS

225g/8oz butter or

margarine, softened at  
room temperature

225g/8oz caster sugar

4 medium free-range eggs

2 tsp vanilla extract

225g/8oz self raising flour  
milk, to loosen

200ml/7fl oz double cream

250g/9oz mixed berries  
icing sugar, for dusting

## METHOD

1. Preheat the oven to 180C/350F/Gas 4.
2. Grease and line 2 x 18cm/7in cake tins with baking paper.
3. Cream the butter and the sugar together in a bowl until pale and fluffy.
4. Beat in the eggs, a little at a time, and stir in the vanilla extract.
5. Fold in the flour using a large metal spoon, adding a little extra milk if necessary, to create a batter with a soft dropping consistency.
6. Divide the mixture between the cake tins and gently spread out with a spatula.
7. Bake for 20-25 minutes, or until golden-brown on top and a skewer inserted into the middle comes out clean.
8. Remove from the oven and set aside for 5 minutes, then remove from the tin and peel off the paper. Place onto a wire rack.
9. Whip the cream with a whisk or electric handheld mixer until it forms soft peaks when the whisk is removed.
10. Sandwich the cakes together the whipped cream and berries. Dust with icing sugar.