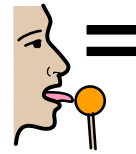
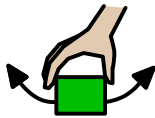
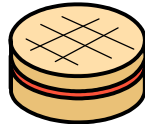


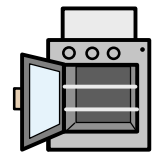
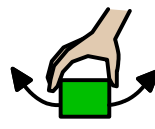
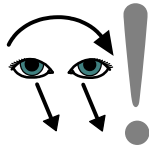
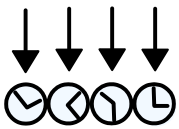
Follow the recipe to make a Victoria sponge.



You could use a different flavour



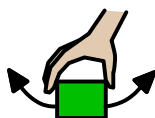
jam in your Victoria sponge.



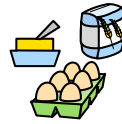
Always be careful when using the oven



because it is hot, ask an adult for



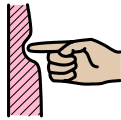
help and use oven gloves.



Ingredients



- 200g caster sugar

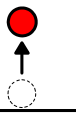


- 200g soft butter

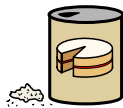
4



- 4 eggs beaten



- 200g self-raising flour

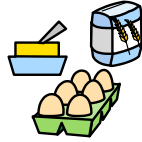


- 1 teaspoon baking powder

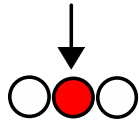
2



- 2 tablespoon milk



Ingredient

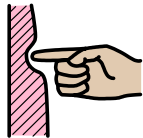


For the middle

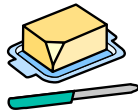
100



- 100g



soft



butter



- 140g icing sugar



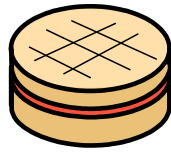
- drop



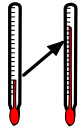
vanilla essence



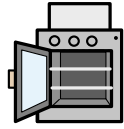
- 170g strawberry jam



Victoria sponge recipe



Preheat



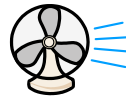
oven

to

190°C

190C

/



fan

170°C

170C

/

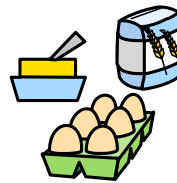


5

gas 5.



Find



ingredients



Find



large



bowl,



spoon,



cooling rack,

2



sandwich tins



scales,



sieve,



baking



paper



Grease



sandwich tins

with



butter

and



line

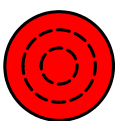
with



baking



paper



In a

large



bowl,

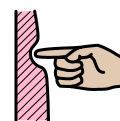


mix



caster sugar

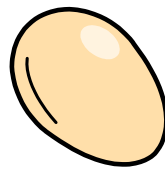
and



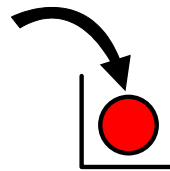
soft



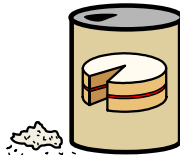
butter



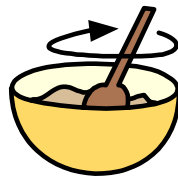
Break in eggs



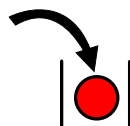
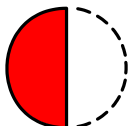
Weigh and sift flour into bowl



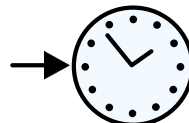
Add baking powder and milk



Mix



Spoon half the mixture into each sandwich tin

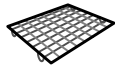


Bake for 20 mins until golden brown



Put

onto a



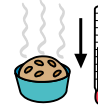
cooling rack

and

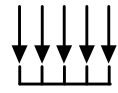


leave

to



cool

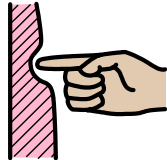


completely

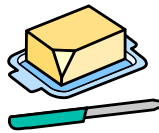


Mix

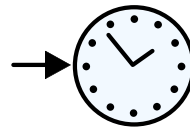
the



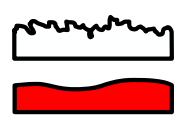
soft



butter



until



smooth



Sift

in



icing sugar

and a



drop

of



vanilla essence

and



mix

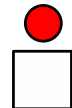


Spread

the

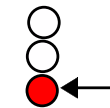


icing



over

the



bottom

of

1

one

of the



sponges



Add



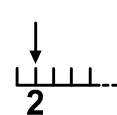
strawberry jam

and

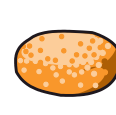


put

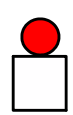
the



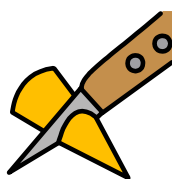
second



sponge



on top

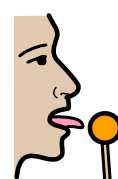


Cut

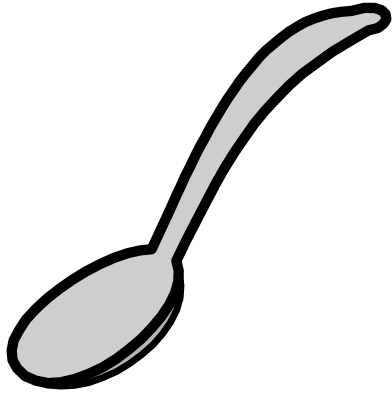


slices

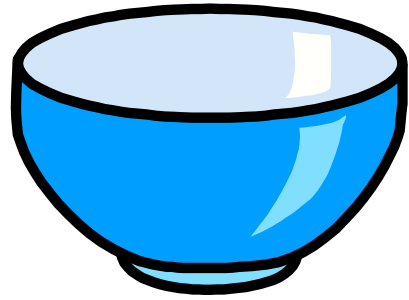
and



taste



spoon



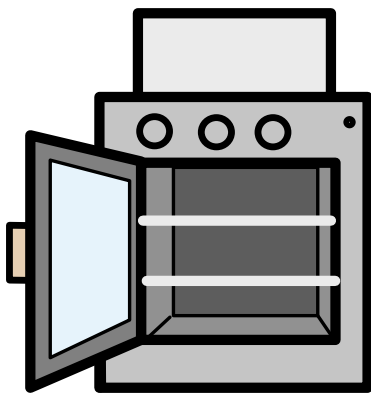
bowl



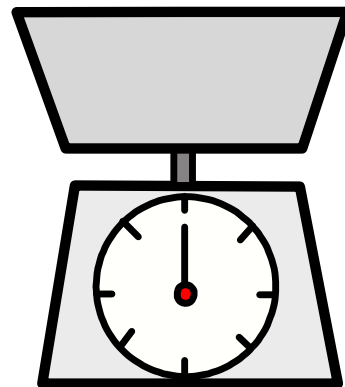
sandwich tin



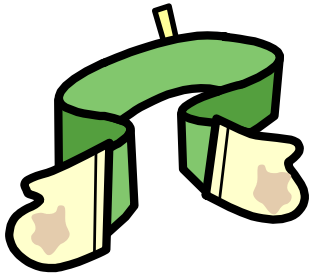
sieve



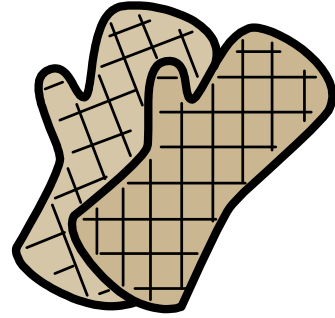
oven



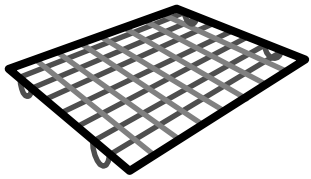
scales



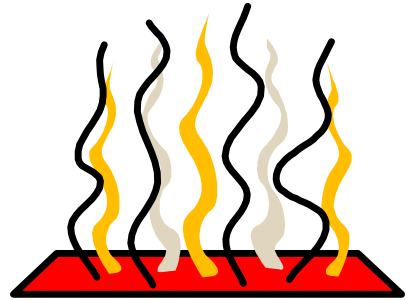
oven gloves



oven gloves



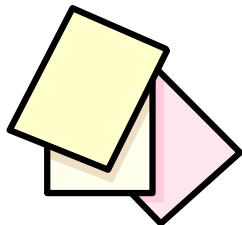
cooling rack



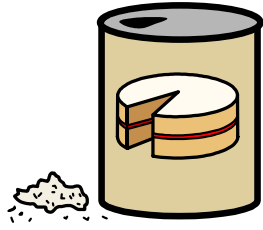
hot



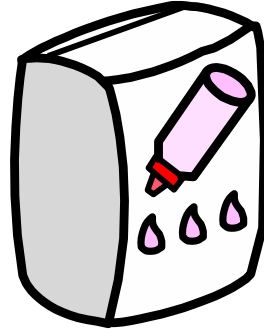
baking



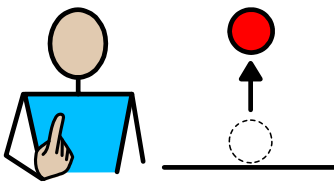
paper



baking powder



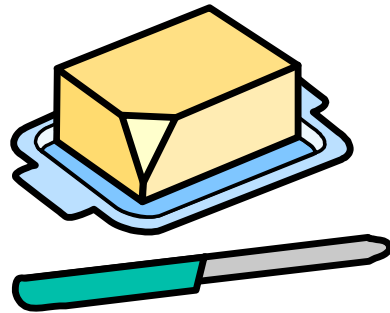
icing sugar



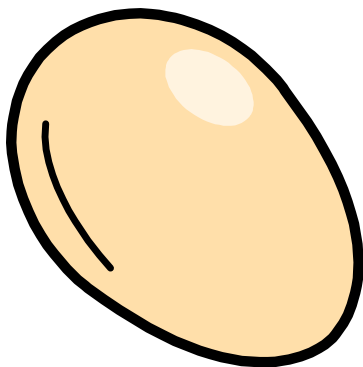
self-raising



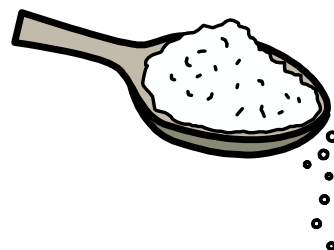
flour



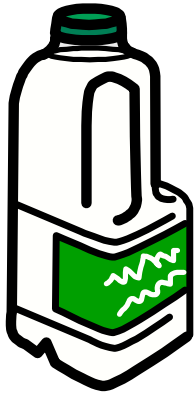
butter



egg



sugar



milk



vanilla essence



jam