

Victoria Sandwich Cake

Ingredients

4 eggs
225g caster sugar
225g self-raising flour
225g margarine or soft butter
2 tsp baking powder
Half a 450g jar of strawberry jam

Method

1. Pre-heat the oven to 150°C fan. Grease 2 x 20cm/8in sandwich tins. Line the bottom of the tins with a circle of baking paper. (NOTE: for 2 x 10cm/4in sandwich tins use only one-quarter of ingredients).
2. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and margarine. Mix everything together until well combined with an electric hand mixer but be careful not to over-mix.
3. Divide the mixture evenly between the tins (weigh the filled tins for accuracy). Gently smooth the surface of the cakes.
4. Place the tins on the middle shelf of the oven and bake for about 30 mins. Start to check the cake after it has cooked for 25 mins.
5. The cakes are done when they are golden brown and coming away from the edge of the tins. They should be springy to the touch. Remove them from the oven and set them aside to cool in their tins for five minutes. Run a palette knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack. Set aside to cool completely.
6. Place one cake upside down onto a plate and spread it with plenty of jam. Place the second cake on top, top-side up. Sprinkle over some caster sugar.