

Victoria Sandwich Cake



METHOD

- 1) Collect equipment
- 2) Light oven Gas 5 or 180C
- 3) Line the sandwich tins
- 4) In the mixing bowl, cream margarine and sugar until light and fluffy
- 5) Use knife to break eggs in to the small bowl. Beat with fork (30 seconds)
- 6) Beat eggs into the mixture, 1/4 at a time. Then beat for 3 minutes.
- 7) Sieve flour onto mixture and fold in carefully using a tablespoon.
- 8) Divide mixture between the 2 tins.
- 9) Bake for 15–20 minutes until golden and springy to the touch.
- 10) Turn onto cooling rack and cool before adding jam.

Recipe

3 eggs
150g / 6oz caster sugar
150g / 6oz self raising flour
150g / 6oz soft margarine

Equipment

2 sandwich tins
Mixing bowl
Electric whisk
Small bowl
Knife
Table spoon
Sieve
Spatula