

**Standard Cake Recipe
For Class 78 of the Hickling Village Show
Sunday July 28th 2019**

Classic Victoria Sponge

Please follow the recipe exactly with no additional ingredients.

Ingredients

4 free-range eggs
225g/8oz caster sugar, plus a little extra for dusting the finished cake
225g/8oz self-raising flour
2 tsp baking powder
225g/8oz margarine or soft butter at room temperature, plus a little extra to grease the tins

To serve

Strawberry or raspberry jam - no cream

Method

- 1 Preheat the oven to 180C/350F/Gas 4. Grease and line 2 x 20cm/8in sandwich tins. Use a piece of baking paper to rub a little baking spread or butter around the inside of the tins until the sides and base are lightly coated then line the bottom of the tins with a circle of baking paper or use a tin liner.
- 2 Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and margarine or butter. Mix everything together until well combined with an electric hand mixer (you can also use a wooden spoon) but be careful not to over mix. Put a damp cloth under your bowl when you're mixing to stop it moving around. The finished mixture should fall off a spoon easily.
- 3 Divide the mixture evenly between the tins: this doesn't need to be exact, but you can weigh the filled tins if you want to check. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
- 4 Place the tins on the middle shelf of the oven and bake for 25 minutes. Check the cakes after 20 minutes.
- 5 The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch. Remove them from the oven and set aside to cool in their tins for five minutes. Then run a palette or rounded butter knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack.
- 6 To take your cakes out of the tins without leaving a wire rack mark on the top, put the clean tea towel over the tin, put your hand onto the tea towel and turn the tin upside-down. The cake should come out onto your hand and the tea towel – then you can turn it from your hand onto the wire rack. Set aside to cool completely.
- 7 To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam. Top with the second cake, top-side up. Sprinkle over the caster sugar.