

Nailbourne Horticultural Society – Summer Show 2024

Traditional Victoria Sandwich

Ingredients

- 100g/4oz softened butter
- 100g/4oz caster sugar
- 2 standard eggs
- 100g/4oz self raising flour
- Jam for filling
- Caster sugar for dusting

Method

- Prepare two 18cm/7inch sandwich tins
- Cream butter and sugar together until very pale in colour, light in texture and fluffy
- Beat in whole eggs, one at a time, adding a tablespoon of flour with each
- Gently fold in remaining flour with metal spoon
- Transfer to prepared tins and smooth tops with knife
- Bake in centre of moderate oven (180°C/350°F/160° Fan/Gas Mark 4) for 25 to 30 minutes (or until well risen, golden brown and firm)
- Take cakes out of the oven and leave in tins for 2 to 3 minutes. Turn out on to a wire cooling rack. Strip off any lining paper used and leave until cold
- When cakes are cold, sandwich together with 2 to 3 level tablespoons of jam
- Dust top of cake with sifted caster sugar

For the show bench present on a doyley on a white plate.