

VICTORIA SPONGE CAKE

with whipped cream and jam



Preparation : 15 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

Ingredients : 8-10

- SPONGE CAKE - 225 g self-raising flour - 225 g caster sugar - 225 g soft butter, - or Bertolli Olive Oil spread - ½ tsp baking powder (optional) - 4 medium eggs - icing sugar for dusting - WHIPPED CREAM - 500 ml whipping cream - 60 g icing sugar, sifted - 1 jar of strawberry or raspberry jam

1. Preheat the oven to 180 °C (170 °C fan, gas mark 4). Butter and bottom-line two 18cm sandwich tins.
2. Place all the sponge cake ingredients in the metal bowl. Select the PASTRY/CAKE programme. Run for 10-15 seconds, press STOP, scrape down excess flour and restart for a further 5 seconds.
3. Evenly divide the cake batter between the sandwich tins. Bake for 20-25 minutes or until cake tester comes out of the cake clean.
4. Cool on a wire rack. When cold, spread the jam on the top of one cake; cover with a layer of the whipped cream. Carefully place the remaining cake on top; dust with icing sugar.

WHIPPED CREAM

1. Refrigerate the cream and the whisk for at least 30 minutes.
2. Cool the metal bowl. Put some ice cubes into it, run the CRUSH programme, empty and dry thoroughly.
3. Fit the whisk in the metal bowl and add the cream and icing sugar. Remove the cap from the lid and run the EXPERT programme 2 minutes 30 seconds/speed 7 (without heating). Depending on the type and

temperature of cream used, it might be necessary to restart the programme. Watch carefully so that the cream does not become butter. The cream is whipped when traces of the whisk start to appear on the surface.

Chef's tip :

You could fill the cake with fresh berries, and/or replace whipped cream with buttercream.

Cook Expert ■

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