

Ready, Steady Cook

Fordbridge Style.

VE Victoria Sponge – Mary Berry

Ingredients:

Cake:
225g of self raising flour
225g caster sugar
225g butter/ margarine
4 medium eggs
2 tsp of baking soda
Decoration:
Icing sugar (to sprinkle on top) & a few chopped strawberries.
Jam of your choice. (Our favourite for this is strawberry)
Optional: Buttercream or Whipped cream (for buttercream:

Method:

1.Ask an adult to turn the oven on to 160˚.
2. Add the eggs to the bowl first then all of the remaining ingredients together until completely smooth – no lumps or bumps allowed! **Use a wooden spoon for the full VE war time experience.**
3. Grease two round cake tins with a little butter. (This will stop the cakes from getting stuck in the tin).
4.Spoon the mixture into the tins equally.
5. Ask an adult to put the cake tins into the oven.
6.Bake for 25 minutes or until a knife runs clean, again ask an adult to check this for you.
7. Once the cake is baked, your adult will remove the tray from the oven, leave it to cool on the side for around 5 minutes, then carefully remove the cake halves from the tin. Leave to completely cool for 30 minutes.
8. Once cool choose which half will be your base, now spread your jam evenly onto the cake (Mary says Jam first so I cannot argue).
*Side note – to make the buttercream, soften your butter with a wooden spoon, add the icing sugar gradually, keep mixing until all is combined.
9. Then if you're choosing to add cream or buttercream now is the time to spread it on top of the jam (being neat isn't necessary with this yummy cake.
10. Now place the top half onto the cake, sieve some icing sugar across it so it looks lightly dusted, then this is the time to add your slice strawberries to add some prettiness!
Enjoy!