

How To Make a Victoria Sponge Cake

Are you hungry? Make a cake!

Ingredients:

- 200g flour
- 4 eggs
- 200g sugar
- 200g butter
- raspberry jam

Utensils:

- Bowl
- wooden spoon
- Cake tins
- Spatula
- Palette knife

Method:

1. You must wash your hands thoroughly, using warm, soapy water. pre-heat the oven to 180 degrees Celsius.
2. Pour sugar into the mixing bowl. You can then proceed to spoon in the butter, which should be kept at room temperature. Cream together the butter and sugar, Crack the eggs against the side of the bowl. Beat the eggs.
3. While you are doing so, add the flour. Beat all the ingredients together until you have a soft, smooth batter. pre-heat the oven to 180 degrees Celsius.
4. As the oven is warming up, divide the mixture equally into two tins. At this point, you can place the tins into the centre of the oven and set the timer for twenty minutes. Once the time has elapsed, remove the cakes from the oven (with your oven gloves) and leave on a cake rack to cool.
5. When the cakes have cooled, use a palette knife to spread a generous serving of homemade, seedless, raspberry jam. Finally, sandwich the two pieces of sponge together and delicately dust icing sugar on the top.

