



KENZIE'S NANA'S FAMOUS VICTORIA SPONGE RECIPE

INGREDIENTS:

Makes a 2 tier cake. Use 12oz of everything and 6 eggs for a 3 tier cake.

For the cake:

8oz caster sugar
8oz unsalted butter
4 eggs
8oz self-raising flour

To decorate:

Double cream
Jam
Fruit to decorate
(Plus any other items you may wish to use to decorate)

Step 1 Preheat your oven to 180/Fan. Cream the sugar and butter together until smooth and slowly add in your eggs whilst mixing.

Step 2 Fold in the flour until all lumps have gone ensuring not to over mix the batter.

Step 3 Grease 2 (or 3 for a 3 tier cake) 8 inch cake tins and fill each one evenly with the cake mixture. Bake in the oven for about 15 minutes or until a skewer inserted into the centre comes out clean. You're looking for a lovely golden-brown colour.

Step 4 Leave your cakes to cool for about 5 minutes in the tins and then transfer to a cooling rack.

Step 5 Once fully cooled, spread jam and whipped cream on top of the first layer and then add the top layer. Decorate as you wish.

