



Make a Victoria sponge cake

Make this classic British tea-time recipe to mark VE Day.

What you need

Makes 12 slices

- 325g softened butter or margarine, plus a little extra to grease the cake tins
- 4 eggs
- 225g caster sugar
- 225g self-raising flour
- 1 tsp baking powder
- 140g icing sugar (plus a little extra to dust the top)
- About half a jar of raspberry or strawberry jam
- Two 20cm sandwich tins
- Baking paper
- Mixing bowl
- Wooden spoon
- Sieve
- Spatula
- Cooling rack



Instructions

- 1 Preheat the oven to 180°C/160°C fan. Use clean fingers or kitchen towel to grease the inside of the tins. Line them with the baking paper and grease that too.
- 2 Break the eggs into the mixing bowl, along with the caster sugar and 225g of the butter. With the sieve, sift the flour and baking powder into the bowl, then mix it all together with a wooden spoon (or an electric hand mixer) until it's smooth and falls off the spoon easily.
- 3 Use the spoon and spatula to divide the cake mixture between the tins as equally as possible and smooth the surface of the mixture.
- 4 Place the cakes on the middle shelf of the oven for 25 minutes. Ask an adult to check them after 20 minutes. The cakes should look golden-brown, be separating slightly from the edge of the tins and springy to touch.
- 5 Let the cakes cool for around 15 minutes. Then ask an adult to pop them out of the tins and onto a cooling rack for another 30 minutes.
- 6 Wash the bowl, spoon and spatula. Put 100g butter and 140g of icing sugar into the bowl and mix until you have a smooth buttercream.
- 7 To assemble the cake, place one side upside down onto a plate and spread with jam. Then spread the buttercream or cream on top. Carefully place the second cake, top-side up on top. Dust some icing sugar on top.

On 8 May it is VE Day, or Victory in Europe Day. This marks the day when, in 1945, the Second World War officially ended in Europe. Everyone was given the day off to celebrate and there was relief and joy after years of conflict and the loss of loved ones. In the UK, people celebrated with street parties. Neighbours hung out British flags and brought their tables into the street to join them in long rows. They shared food and drink, like sandwiches, cake and tea, danced and sang. A Victoria sponge cake or sandwich, named after Queen Victoria, was a popular recipe in the 1940s and still is today. In this version the filling is jam and buttercream but you can use whipped cream and jam, or just jam, as Queen Victoria preferred. Some people also like to add strawberries.



WARNING!
Ask an adult for permission before you start cooking.

Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy



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