



Food For Thought Recipe and Allergen Card

Victoria Sponge Cake

60 Portions

Ingredient	Hannah Product Code	Quantity
Caster Sugar	D001146	900g
Margarine	C000266	900g
Free Range Eggs	C006350	8
Self-Raising flour	D200200	900g
Baking Powder	D001685	3 tsp
Strawberry Jam	D007000	To cover the cake
Icing Sugar	D001207	1 k (extra for dusting)
Margarine	C000266	350g
Cold Milk		4 tbsp

RECIPE METHOD – **ALLERGENS**

1. Using a planetary mixer, cream together the caster sugar and margarine until pale and fluffy
2. Add the eggs one at a time, to avoid splitting them
3. Scrape down when necessary, then add the flour and baking powder and mix very well
4. Line 4 baking trays with parchment paper
5. Fill the tins with equal amounts of the mixture, it will rise considerably during cooking
6. Allow to cool fully
7. Turn the sponges out of the tins
8. Spread jam on two pieces
9. Using the planetary mixer add the margarine, icing sugar and milk mix well until a soft icing is achieved
10. Spread this on the other two pieces
11. Arrange one cake on top of the other, jam to cream
12. Dust with icing sugar

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...