



Victoria Sponge Cake

Ingredient	10 Portions	50 Portions	100 Portions
Caster Sugar	180g	900g	1.8kg
Margarine	180g	900g	1.8kg
Free Range Eggs	2	8	16
Self-Raising flour	180g	900g	1.8kg
Baking Powder	0.5 tsp	3 tsp	6 tsp
Strawberry Jam	To cover the cake	To cover the cake	To cover the cake
Icing Sugar	200g (extra for dusting)	1 k (extra for dusting)	2 kg (extra for dusting)
Margarine	70g	350g	700g
Cold Milk	2 tsp	4 tbsp	8 tbsp

Key Points

You could double up on this recipe and freeze down extra cakes for future use

Method

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

Allergens Wheat, Milk, Eggs