

# Can You Bake a Classic Victoria Sponge?

Each year we invite you to enter your perfect Victoria Sponge Cake into the Tarvin village Fete competition. All you have to do is follow the recipe\* below and bring your cake to the **Community Centre by 10:30 am on Saturday 18<sup>th</sup> June 2016.** (\*recipe is by Mary Berry)

**This competition is open to everyone over the age of 14 years**

## **RECIPE**

225g butter

225g self-raising flour

1 teaspoon baking powder

225g caster sugar

4 eggs

2 tablespoons milk

Raspberry jam

Heat the oven to 190° (170° fan), gas 5

Grease and line 2x20cm sandwich tins.



In a large bowl, beat all the ingredients to a smooth, soft batter.

Divide the mixture equally between the tins. Smooth the surface and bake for 20mins until golden brown and the cake springs back when gently pressed. Leave to cool. Spread raspberry jam on the top of one cake and place the other cake on top. Dust lightly with icing/caster sugar.

