

# 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 10<sup>th</sup> June 2017. (\*recipe is by Mary Berry, BBC Food)

**This Competition is open to three age groups: 5 to 9 years;  
10 to 14 years; adult**

## RECIPE

225g butter/soft margarine  
225g self-raising flour  
1 teaspoon baking powder  
225g caster sugar  
4 eggs  
Raspberry jam



Preheat the oven to 190°C (170°C fan) or Gas 5.

Grease and line 2x20cm/8inch 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 caster sugar.

