

Vicky Sponge

Serves 10-12

Hands-on Time 40 minutes (plus cooling)

Baking Time 35 minutes

Ingredients

- 270g plus extra for greasing unsalted butter (softened)
- 270g plus extra for dusting self-raising flour
- 360g caster sugar
- 6 large eggs
- 2 tbsp full-fat milk
- Pinch of salt
- 200g strawberries
- 1 tbsp lemon juice
- 200-300ml double cream
- Icing sugar (for dusting)

Equipment

- Scissors
- Baking parchment
- 2 x 20cm cake tins
- Mixing bowl
- Wooden spoon
- Wire rack
- Knife
- Saucepan
- Spatula
- Bowl
- Whisk
- Sieve

Method

1. Preheat the Oven

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Line the cake tins with parchment and grease with butter. Dust the sides with flour, tapping out any excess.

2. Make the Cake Batter

- In a mixing bowl, cream together 270g of butter and 310g of sugar until light and fluffy.
- Beat in the eggs one at a time. Don't worry if the mixture looks slightly curdled.
- Fold in 270g of flour and a pinch of salt in batches until the batter is thick and smooth.
- Stir in the milk until just combined.

3. Bake the Cakes

- Divide the batter between the prepared tins and level the tops.
- Bake on the middle shelf for 35 minutes.
- Let the cakes cool in the tins for 15 minutes, then transfer to a wire rack to cool completely.

4. Make the Strawberry Jam

- Hull and halve the strawberries. Place them in a saucepan with 50g of sugar and the lemon juice.
- Heat over high heat until bubbling, then reduce to low. Simmer for 15 minutes, stirring gently every 5 minutes.
- Remove from heat and let the jam cool in a bowl.

5. Assemble the Cake

- Whip the double cream until stiff.
- Place one cake layer on a serving plate. Spread a layer of cream over the top, creating raised edges to contain the jam.
- Spoon the cooled strawberry jam over the cream.
- Place the second cake layer on top and gently press down.
- Dust the top with icing sugar using a sieve.

Enjoy!