

East West Bake Cooking Show

VICTORIA SPONGE CAKE

Chef Brian Mellor



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Episode 4 – Victoria Sponge Cake

by Chef Brian Mellor

Serves 8

Ingredients

175 G Butter, softened plus a little more for greasing

175 G Sugar castor

3 Ea Eggs whole

175 G Flour self raising

1 Tsp Baking powder

3 Tbsp Jam strawberry

300 Ml Cream - double, whipped

1 Tbsp Sugar icing

Preheat the oven to 180C. Grease two 20cm sandwich tins with butter & line the base with a circle of baking parchment.

Using a mixing machine, cream the butter & sugar together until pale.

Meanwhile sift the flour & baking powder together.

Beat the eggs together then start to add gradually to the butter mixture.

Do this slowly so the mixture doesn't split.

TIP if you are unsure - add a little flour with each addition of egg to help bind the mix.

Once all the egg is incorporated, sprinkle in the sifted flour. Remove from the machine & gently stir through the mix to ensure it is clear of any visible flour.

Divide the mix evenly between the tins & smooth the surface. Bake for 25-30 minutes until the cakes feel slightly springy when pressed.

Leave to cool in the tins for 5 minutes then turn out & remove the paper. Transfer to wire cooling racks to cool completely.

Sandwich the cakes together with the jam on the top of one cake followed by the cream. Place the second cake on top & dust with icing sugar.

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