

Victoria Sponge cake

Ingredients

6oz Marg

6oz Caster sugar

6oz Self raising flour

3 Eggs

Method

1. Grease two 7 inch baking tins
2. Beat marg and sugar until light and fluffy
3. Beat in eggs one at a time with 1tbsp of flour
4. Fold in remaining flour
5. Divide mixture into the tins and bake at 180oc for 20 mins
6. Leave to cool for a few mins in the tins then take them out and let them fully cool
7. Sandwich them with jam and dust top with icing sugar (you can ice the cake with either buttercream or easy icing)

Easy Icing: Add 125g icing sugar with 15ml of warm water slowly (it should be a runny glue consistency you could also add a few drops of colouring or flavouring)

Buttercream icing: Add 600g icing sugar and 300g of butter (again you can add colouring or flavouring and you may need a few drops of

water to soften the icing)

