

Victoria Sponge

Ingredients

- **200g** softened unsalted butter
- **200g** caster sugar (plus extra for sprinkling)
- **4 medium eggs** (weighed in their shells; match the exact weight for butter, sugar, and flour if resizing)
- **200g** self-raising flour
- **1 tsp** baking powder
- **1.5 tbsp** milk
- **1 tsp** vanilla extract
- **Good-quality** seedless raspberry jam (about 3 to 4 tablespoons) [[1](#), [2](#), [3](#), [4](#), [5](#)]

Method

- **Prep the oven and tins:** Heat your oven to 190°C / 170°C fan. Grease two 20cm sandwich tins and line with baking parchment.
- **Mix the batter:** Beat the softened butter and caster sugar together in a large bowl until pale, light, and fluffy.
- **Add wet ingredients:** Whisk in the eggs one at a time, adding the milk and vanilla extract with the final egg.
- **Fold the flour:** Sift in the self-raising flour and baking powder, then gently fold everything together until smooth.
- **Bake:** Divide the batter evenly between the two tins and smooth the tops. Bake for 20 to 25 minutes until golden.
- **Cool carefully:** Turn onto a cooling rack and leave to cool completely.
- **Assemble:** Spread an even layer of raspberry jam onto the bottom sponge. Place the second sponge on top.
- **Finish:** Finish with a light, even sprinkling of fine caster sugar across the top.