

Victoria Sponge

The following recipe to be used. NB note increase over previous years in weight of ingredients!

3 eggs (approx 2oz/50g each)

pinch of salt

The equivalent weight of the eggs (in their shells) of Self Raising Flour, Caster Sugar and Soft Margarine.

Raspberry Jam

Caster Sugar for dusting (must NOT be icing sugar)

Method

1. Cream the fat and sugar until soft and pale.
2. Beat in the eggs, one at a time.
3. Fold in the sieved flour and salt.
4. Add 1 tablespoon of boiling water.
5. Grease 2 x 7" tins and line the base with a round of greaseproof paper.
6. Divide the mixture evenly between the two tins and spread smoothly over the base.
7. Bake in a moderate oven 375F, 190C or Gas 5 for 20-30 minutes (KNOW YOUR OVEN)!
8. When cool spread with Raspberry Jam, sandwich together and dust with caster sugar