

§ Victoria Sponge Cake §



List of ingredients:

- 4 eggs
 - 100g of sugar
 - 100g of butter
 - 60g of flour
 - 1 teaspoon of baking powder
 - 2 tablespoons of milk
 - 2 teaspoons of strawberry jam
 - 320mL of fresh cream
 - 1 teaspoon of vanilla
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- Preheat the oven to 180°C. Grease 2 tins.
 - Beat the eggs, the sugar and the vanilla.
 - Mix together the flour and the baking powder.
 - Mix the 2 preparations.
 - Divide the dough into 2 equal parts.
 - Pour the 2 mixtures into the 2 baking tins.
 - Bake for 20 minutes at 180°C.
 - Let it cool.
 - Spread 1 cake with the jam and the whipped cream on it.
 - In the end, put the other cake onto the first one.

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