

RECIPE



CLASSIC VICTORIA SPONGECREAM



INGREDIENTS

FOR THE CAKE:

- 200g caster sugar
- 200g softened butter
- 4 eggs
- 200g self-raising flour
- 1 tsp baking powder
- 2 tbsp milk

FOR THE FILLING:

- 100g cream cheese
- 100g softened unsalted butter
- 100g icing sugar
- 1 tsp fresh lemon juice
- 3 tbsp. raspberry jam
- 1 x Piccolo Banana, Blueberry & Apple pouch
- Fresh raspberries to put in between layers

METHOD

1. Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper. In a large bowl, beat together the softened butter and sugar until pale. Mix in the eggs one by one and then add the rest of the cake ingredients.
2. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon, then bake for about 20 mins until golden and the cake springs back when pressed.
3. Turn onto a cooling rack and leave to cool completely.
4. Once the cake is cool make the cream centre by whisking the softened butter until there is only smooth butter, then combine with the cream cheese and mix thoroughly together.
5. Start incorporating the icing sugar using a sieve, and using a metal or wooden spoon, gently fold the icing sugar in slowly. Make the filling by mixing together the jam and pouch. Spread this mix over the layer of one of the sponges followed by a layer of the cream cheese frosting and a layer of raspberries. Sandwich the second sponge on top. Cover the cake with a sprinkling of icing sugar and lots of fresh fruit, or make double the cream cheese filling and use this as a layer of icing on top of the cake.

