

YEAR 4 SPRING TERM VICTORIA SANDWICH

The following quantity makes one half of a Victorian sandwich. Double the quantity to make a whole cake i.e. use four eggs and two tins.

Equipment

Weighing scales

Mixing bowl

Wooden spoon

Measuring jug

Fork

Sieve

Metal tablespoon

1 x 27cm sandwich cake tin

Plate

Ingredients

2 medium eggs

soft butter

caster sugar

self raising flour

1 tsp vanilla essence

strawberry/raspberry jam

icing sugar

Method

1. Preheat the oven to 180°C/gas mark 5. Grease the sandwich tin and line the base with a ring of greaseproof paper.
2. Weigh the eggs and make a note of their total.. Measure out the sugar, butter and flour the same weight as the eggs.
3. Place the butter and sugar in a large mixing bowl.
4. Sieve the flour onto a plate.
5. Break the eggs into the measuring jug and beat with a fork.
6. Beat the butter and caster sugar together with the vanilla essence using a wooden spoon until they are pale in colour and creamy looking. Scrape down the bowl with a spatula when needed.
7. Gradually beat in the egg, a little at a time, until it is all used up. Scrape the bowl down with the spatula when needed.
8. Sieve the flour into the egg mixture. Using a metal spoon fold the flour by carefully drawing a 'figure of eight' into the egg mixture. Keep doing this until there is a smooth, blended mixture.
9. Using the metal spoon, place the mixture into the prepared tin and smooth the top.
10. Bake in the oven for about 15-20 mins until the cake is risen, golden brown and springy in the centre.
11. Leave in the tin for about 10 mins before turning onto a cooling rack and removing the paper.

When the cake has cooled, slice across the middle to make two semi-circles, spread one half with jam and put the other half on top. Dust the top with icing sugar.