

**Classic Victoria Sandwich cake** (Named after Queen Victoria, who adored it.)

Ingredients for the cake:

8 oz superfine sugar  
8 oz softened butter  
4 eggs – beaten  
8 oz self-raising flour  
1 tsp baking powder  
2 Tbsp milk

Ingredients for the filling:

4 oz butter – softened  
6 oz confectioners' sugar, sifted  
Drop vanilla extract (optional)  
12 oz of strawberry jam  
Confectioners' sugar – to decorate

Heat oven to 350F. Serving - 10 slices.

Butter two 8 inch sandwich tins and line with non-stick baking paper. In a large bowl, beat all the cake ingredients together until you have a smooth, soft batter

Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon, then bake for about 20 minutes until golden and the cake springs back when pressed. Turn onto a cooling rack and leave to cool completely.

To make the filling, beat the butter until smooth and creamy, then gradually beat in confectioners' sugar. Beat in vanilla extract if you're using it. Spread the butter cream over the bottom of one of the sponges, top it with jam and sandwich the second sponge on top. Dust with a little confectioners' sugar before serving. Keep in an airtight container and eat within two days.