



# Victoria Sandwich Cake

8 slices



Easy

● up to 60 Min.



## Ingredients:

### Sponge Cake:

175 g Margarine (6 oz)  
175 g Caster Sugar (6 oz)  
5 ml Dr. Oetker Madagascan  
Vanilla Extract (1 tsp)  
175 g Plain Flour (6 oz)  
1.5 Dr. Oetker Baking Powder  
Sachets x 2 (8g / 1.5tsp)  
3 Medium Eggs

### To decorate:

200 g Strawberries (7 oz) Small,  
washed and hulled  
200 ml Double Cream (7 fl.oz)  
60 g Strawberry Jam (4 tbsp) or  
Strawberry conserve  
8 g Icing Sugar (1 tbsp), to dust  
5 ml Dr. Oetker Madagascan  
Vanilla Extract

- 1 Preheat the oven to 180°C (160°C fan assisted oven, 350°F, gas mark 4). Grease and line 2 x 18cm (7inch) sandwich tins. Put the margarine in a mixing bowl with the caster sugar. Whisk together until creamy and light in texture and colour.
- 2 Gradually beat in the eggs and Vanilla Extract until well blended. Sift the flour and Baking Powder on top and using a large metal spoon, carefully fold the flour into the whisked ingredients.
- 3 Divide the mixture equally between the tins and smooth over the tops. Bake for 25-30 minutes until risen, golden brown and just firm to the touch. Cool for 10 minutes then turn onto wire racks to cool completely.
- 4 To decorate, slice all but 2 of the strawberries. Whip the cream until just peaking, then spread over one of the cake halves. Arrange the sliced strawberries on top and carefully spread with strawberry jam.
- 5 Sandwich the cakes together and press down gently. Dust the top lightly with icing sugar. Halve the reserved strawberries and place on top of the cake. Your cake is now ready to serve and enjoy!



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## Top Tip:

Because of the fresh cream filling and fresh fruit, this cake is best enjoyed on the day it is filled and assembled, but the sponge can be made a couple of days in advance and stored in an airtight container. Alternatively, wrap and freeze the sponges for up to 3 months before filling and assembling.

### Tip from the Test Kitchen

- Because of the fresh cream filling and fresh fruit, this cake is best enjoyed on the day it is filled and assembled, but the sponge can be made a couple of days in advance and stored in an airtight container. Alternatively, wrap and freeze the sponges for up to 3 months before filling and assembling.

