

## Victoria Sandwich Cake recipe

**Preparation time:** 25 minutes

**Cooking time:** 20 minutes

**Serves:** 8

### Ingredients

Somerfield sunflower oil for greasing

Somerfield greaseproof paper

175g (6oz) Somerfield unsalted butter or block margarine

175g (6oz) caster sugar

3 Somerfield eggs

175g (6oz) Somerfield self raising flour

Finely grated zest of 1 lemon

60ml (4tbsp) Somerfield So Good strawberry jam

Caster sugar to sprinkle



### Method

Preheat the oven to 190°C, 375°F, gas mark 5. Lightly brush the inside of two 18cm (7in) sandwich cake tins with sunflower oil and line the base of each with a round of non-stick baking parchment or greaseproof paper and brush with oil.

Place the butter and sugar in a large mixing bowl (the butter should be at room temperature for best results). Using an electric hand whisk, beat together the butter and sugar until they are pale cream in colour and fluffy in texture.

Break the eggs into a separate bowl and beat lightly with a fork to break up the yolks. Gradually add to the creamed mixture, beating thoroughly after each addition, until evenly combined.

Sift the flour over the mixture and use a large metal spoon to fold it in lightly and evenly, until just combined. Stir in the lemon zest. If the mixture is very stiff at this stage, stir in a tablespoon of milk to lighten it.

Divide the mixture between the two tins and spread evenly with a palette knife. Bake in the oven for 20–25 minutes, until the cakes are golden brown, risen and firm to the touch. Cool for 2–3 minutes in the tin.

Turn out the cakes onto a wire cooling rack. Peel off the lining paper. Leave to cool completely. Spread each cake with half the jam then sandwich the two together. Sprinkle lightly with a little caster sugar to serve.

---

Recipe taken from *Somerfield Magazine*

Pictures may illustrate serving suggestions. Some products may not be available in all stores.