

Classic Victoria Sandwich Cake



Ingredients

125g (4oz) butter or margarine
125g (4oz) caster Sugar
2 eggs
125g (4oz) self raising flour,
sifted
1 tablespoon hot water
To finish
3 table spoons jam
Caster or icing sugar



Equipment

2 x 18cm (7 inches) sandwich tins
Wire rack

Method

Line and grease two 18cm (7 inches) sandwich tins.

Cream the fat and sugar together until light, fluffy and pale in colour.

Beat in the eggs one at a time, adding a table spoon of sifted flour with the second egg.

Fold in the remaining flour, and then add the hot water.

Divide the mixture between the prepared tins and bake in a preheated moderate oven, 180oC (350oF), Gas Mark 4, for 20 to 25 minutes, until the cakes are golden and spring back when lightly pressed.

Turn onto a wire rack to cool.

Sandwich the cakes together with the jam and sprinkle the top with caster or icing sugar.