**Victoria Sandwich**

*This is the traditional recipe. A cake that was popularised in the reign of Queen Victoria and is still a classic today.*

**Ingredients**

* 3 medium eggs weighed in their shells (probably 6oz/170g)
* the weight of the eggs in Butter /Soft Margarine
* the weight of the eggs in Caster Sugar
* the weight of the eggs in SR Flour
* Raspberry Jam to fill – homemade/ good quality

**Method**

1. Set oven Gas 4 160C (fan oven) or 180C.
2. Grease and baseline the bottom of 2 20cm/8" sandwich tins.
3. Cream butter/margarine and sugar.
4. Beat the eggs then gradually add to the mixture beating well each time.
5. Sieve the flour and fold into the mixture with a metal spoon.
6. Divide equally between the 2 tins and bake 25mins in the middle of the oven.
7. They are ready when they are golden, shrunk from the sides of the tin and spring back when touched.
8. Remove from the tins and fill with raspberry jam when cold to avoid jam bleeding into the cake.
9. A light dusting of caster sugar on the top will finish it.

**Tips**

If you use butter remove from the fridge to soften. To reduce the cost of the cake and increase the volume you could use half butter and half-soft margarine. Use the soft margarine straight from the fridge.

For a special luxurious occasion fill and cover with cream and fruit or add chocolate or coffee flavourings!

If large eggs are used they may weigh 7 ½ ozs/210g. If so make sure you use this weight for the other ingredients.

A smaller sandwich cake can be made with 2 medium eggs, these weigh in total about 4 oz/55g. If these are used, put the mixture in 2 x 18cm/7" sandwich tins and the cakes will need less time in the oven – probably 20mins. However, unfortunately, all tins are not the same size and neither are the eggs. Sometimes it can be trial and error until you are familiar with your tins.