Victoria Sponge Cake

Ingredients

100g margarine

100g caster sugar

2 eggs

1 teaspoon vanilla essence

100g self-raising flour

1 tablespoon jam

Icing sugar

Utensils

Scales

Bowl

Wooden spoon

Sieve

Cup

Fork

Baking Tin

Knife

Method

Turn on the oven at 180 Celsius, gas mark 4.

Cream the butter and sugar together until nearly white in colour.

Beat the eggs together in a cup with the vanilla essence, then add to the butter mixture and mix well.

Sieve the flour and add gradually to the mixture, folding in.

Grease the tin with margarine ensuring all the sides are covered, and then cover in flour, tapping it to ensure all the margarine is covered.

Pour the mixture into the tin and gently spread out so the mixture is level. Drop once.

Put the tin in the oven and cook until golden brown and a knife comes out clean.

When cooked allow to cool slightly and then slice in half.

Spread jam evenly over the cake bottom layer and then place the top layer back. Put the sieve on top and then shake icing sugar through it, lightly covering the top of the cake.