

# Deliciously Delectable and Delightful VICTORIA SPONGE FINGER CAKES

From Queen Victoria's 200th anniversary to the Royal baby, what better way to celebrate our heritage than with a British classic, the Victoria Sponge cake. Not as you know it though...

History tells us that rather than taking the familiar round shape we all know, the cake was actually sliced into fingers. With the help of Regula Ysewijn, the award-winning cookbook author and culinary historian, she has recreated a traditional Victorian Sponge recipe so you can indulge in a slice of cake just the way Queen Victoria would have herself.

## INGREDIENTS

4 eggs, weighed in their shell  
(typically around 275g)  
Same weight of: softened butter,  
caster sugar, self-raising flour  
2 tsp baking powder  
1 tablespoon milk  
Butter for greasing  
Flour to dust  
2-3 tbsp raspberry or strawberry jam  
200 g double cream whipped  
Icing sugar, for sprinkling

### Traditional filling as in Queen Victoria's time:

100g icing sugar  
1 tsp or 12g custard powder  
50g of butter  
1 tsp warm milk (or water)  
2-3 tbsp raspberry or stawberry jam

### Modern day filling:

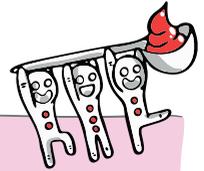
200g whipped double cream  
2-3 tbsp raspberry or strawberry jam



Makes 32 small Victoria sponge finger cakes (recipe can be halved)



Needed: 2 non-stick baking trays:  
Size 39 x 27 cm



## METHOD

If you're making the traditional filling, beat together the icing sugar, custard powder, butter and milk or water until you get a cream. If it's too dry, then add 1/4 teaspoon of milk or water. Cover filling and let it rest.

For the modern day filling, whip up the double cream, cover and set aside in the fridge until needed.

Preheat your oven to 180°C

Put the eggs in a large mixing bowl and add the softened butter, sugar, milk, self-raising flour and baking powder. Beat the cake mixture until it is smooth.

Grease your trays with butter and dust a fine layer of flour over the top. Scoop the cake mixture into the baking trays, dividing it equally. Neatly smooth out the cake mix using a scraper or spatula.

Place the trays in the centre of the oven and bake for 18-20 minutes. Take out of the oven and rest for 5 minutes. Remove the cakes from the trays and allow to cool on a wire rack.

Once cakes are cool, spread one cake with jam and pipe or smear the traditional or modern day filling on top. You could add slices of fresh strawberries or raspberries to the filling. Place second cake on top like a sandwich.

Sprinkle icing sugar on top.

Slice the cake into fingers using a serrated knife and serve.



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