VICTORIA SPONGE TRAYBAKE

12 SERVINGS

PREP TIME: 20 MIN

COOK TIME: 25 MIN

INGREDIENTS

200g Butter softened
200g Caster Sugar
4 Eggs
200g Self-Raising Flour
1 tsp Baking powder
½ tsp Salt
1 tsp Vanilla extract
2 tbsp Milk
150g Strawberry jam: 150g (or any jam you prefer)
300ml Double cream whipped

Fresh Strawberries for garnish

Icing Sugar for dusting

DIRECTIONS

- Preheat your oven to 180°C (fan) / 200°C / 400°F. Grease and line a 23x33cm (9x13 inch) traybake tin.

- In a large mixing bowl, beat together the softened butter and caster sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. If the mixture starts to curdle, add a little flour to help it come together. Sift the self-raising flour, baking powder, and salt into the bowl. Fold gently with a spatula until just combined. Add the vanilla extract and milk, then fold until the batter is smooth.

- Pour the mixture into the prepared traybake tin and smooth the top with a spatula. Bake for 20-25 minutes, or until the cake is golden and a skewer inserted into the centre comes out clean. Once baked, allow the cake to cool in the tin for 10 minutes, then turn out onto a wire rack to cool completely.

- Once cool, slice the cake in half horizontally. Spread a generous layer of strawberry jam on the bottom half, then pipe or spread the whipped cream on top.

- Place the top layer of the sponge back on, then garnish with fresh strawberries and dust with icing sugar.