



## Fresh Strawberry & Cream Victoria Sandwich

PREP TIME:**20** mins

COOK TIME:**30** mins

TOTAL TIME:**50** mins

### Ingredients

- 225 g butter (room temperature) or vegetable spread (at least 70% fat)
- 225 g caster sugar
- 225 g self-raising flour
- 2 level tsp baking powder
- 4 large eggs
- 300ml Whipping/Double Cream
- 350g Fresh Strawberries



## Method:

1. Step 1 Place the butter or vegetable spread in a large bowl, then add the caster sugar, With a wooden spoon cream together until pale and creamy, slowly add the self-raising flour folding in to the mixture, add in the baking powder.
2. Step 2 Crack the eggs one at a time and add to the bowl. Whisk until smooth. The mixture will be soft enough to drop off the beaters when you lift them up.
3. Step 3 Divide the mixture equally between the prepared cake tins and level the surfaces with a palette knife or spatula, smoothing it over the surface of the two cakes.
4. Step 4 Bake both cakes for 20 to 30 minutes. When done, they will shrink away from the sides and the tops will spring back if pressed. Cool for two minutes; loosen the edges with a knife.
5. Step 5 After about 10 minutes, push the cakes out of their tins on their bases, invert them onto a thick tea towel, and remove the bases. Cool the cakes the right way up on a rack.
6. Step 6 Whip up some fresh cream and slice some strawberries and when the cakes are cold, remove the lining papers and invert one cake layer onto a plate. Spread with cream and scatter sliced strawberries, put the other layer on top, and spread the rest of the cream on the top and decorate with sliced and whole strawberries.
7. Step 7 – Grab a fork and enjoy!