

Perfect Victoria Sponge Cake - A Classic British Treat Made Easy

Perfect Victoria Sponge Cake - Fluffy, Fruity, and Timeless



OVEN
350°F

TIME
5 min

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INGREDIENTS

1 cup (225g) unsalted butter, softened
1 cup (225g) granulated or caster sugar
4 large eggs
1 tsp vanilla extract
2 cups (225g) self-rising flour
Pinch of salt (only if using all-purpose flour instead)
1-2 tbsp milk (optional, to loosen the batter)
¾ cup (150-170g) raspberry jam
1 cup (240ml) heavy cream or buttercream
Powdered sugar, for dusting

DIRECTIONS

1. Prep the Oven & Pans: Preheat to 350°F (180°C) or 325°F (160°C fan oven).
2. Grease and line two 8-inch (20cm) round cake pans with parchment paper and a light dusting of flour.
3. Cream Butter & Sugar: In a large bowl, beat the softened butter until smooth.
4. Add sugar and beat for 3-5 minutes until pale, fluffy, and light.
5. Add Eggs & Vanilla: Lightly whisk eggs in a separate bowl.
6. Gradually add eggs to the creamed butter, mixing in the vanilla extract.
7. If the mixture starts to curdle, add a spoonful of flour to bring it back together.
8. Fold in the Flour: Sift the self-rising flour over the wet ingredients.
9. Gently fold the flour into the batter until just combined. Don't overmix.
10. If batter is too thick, add 1-2 tbsp milk.
11. Bake the Cake: Divide the batter evenly between the two pans.
12. Bake for 20-25 minutes, or until a toothpick comes out clean.
13. Let the cakes cool in the pans for 5-10 minutes, then turn out onto a wire rack to cool completely.
14. Whip the Cream (Optional): Whip cold heavy cream to soft peaks.
15. Or, for buttercream, beat softened butter and powdered sugar until fluffy.

16. Assemble Your Cake: Place one sponge on a serving plate.
17. Spread with raspberry jam, then a generous layer of cream or buttercream.
18. Top with the second sponge and dust with powdered sugar.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/perfect-victoria-sponge-cake-a-classic-british-treat-made-easy/>