

Victoria Sponge Cake

Ingredients

12 T Unsalted Butter (softened)
1 1/3 c Flour (166 grams)
3 1/4 t Baking Powder
1/2 t Salt
3/4 c Sugar (plus 2 tablespoons,
175 grams)
3 Eggs (room temperature)
2 T Milk
1/2 c Raspberry Preserves
1/2 c Heavy Cream
1/2 T Powdered Sugar (plus more for
dusting)
1/4 t Vanilla Extract

Instructions

- 1.Preheat oven to 350 degrees and place a rack in the center. Grease and line the bottoms of two 8-inch round cake pans with parchment paper.
- 2.In a medium bowl, whisk together flour, baking powder and salt.
- 3.In the bowl of a standing mixer with a paddle attachment, beat butter and sugar until light and fluffy, about 3 minutes. Beat in eggs, one at a time, until incorporated, then beat in milk, scraping down sides of the bowl, as necessary.
- 4.Mix in flour mixture until combined, then scrape evenly into the two prepared cake pans, smoothing the top. Bake cakes until golden brown and springy, and a toothpick inserted in the center comes out clean, about 15 minutes.
- 5.Let cool for 10 minutes, then unmold them and

Victoria Sponge Cake

take off the parchment. Place cakes onto a wire rack to cool completely, flat side down.

6. Transfer one cake to a serving platter, and spread jam evenly on top. In the bowl of an electric mixer, whip cream, powdered sugar and vanilla just until it holds stiff peaks. Dollop cream on top of jam, then top with remaining cake. Dust with powdered sugar and serve immediately.