



Victoria Sponge with Strawberry Jam



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 40 MINUTES



SERVES: 8 TO 10

Ingredients

Strawberry jam

250g strawberries, hulled and halved

200g caster sugar

1 tbsp lemon juice

Sponge

200g butter, at room temperature and cubed

1 cup caster sugar

4 eggs, at room temperature

1 tsp vanilla extract

1 1/3 cups SR flour

1 tsp baking powder

2 tbsp milk

400 ml thickened cream

1 tbsp icing sugar

1 tsp vanilla extract, extra

Icing sugar, for dusting

2 punnet strawberries, to serve

Method

Clean and sterilize a 300ml jar and lid. Place a saucer in the freezer to test jam for setting.

Place the strawberries, sugar and lemon juice in a saucepan. Stir to combine and moisten the sugar. Stir jam over Induction level 5 or FlameSelect level to dissolve sugar, increase heat to level 6 and cook jam for 15 to 20 minutes, the jam will wrinkle when tested on the cold saucer. Pour jam into sterilised jar, seal and allow to cool.

Preheat oven on CircoTherm to 160°C and grease and line two 20cm round cake tins.

Cream the butter and sugar in a bowl of a stand mixer, until pale and creamy. Add the eggs one at a time, beating well before adding the next egg. Beat in the vanilla.

Sift together the flour and baking powder, then add to the egg mixture. Mix in the milk and stir to combine using a spatula without over mixing. Divide the mixture evenly between the prepared cake tins. Bake for 20 – 25 minutes or until golden, on shelf level 2. Cool the cakes in the tins for 5 minutes before turning them out on to a wire rack to cool completely.

While the cakes are cooling whip the cream, icing sugar and vanilla to form firm peaks.

When ready to serve, prepare strawberries. Cut one third of the strawberries in quarters, one third of the strawberries in half and leave the remaining strawberries whole. Place one cake on a cake plate and spread with half the strawberry jam. Top with three quarters of the cream and spread evenly. Arrange some of the quartered strawberries around the edge of the cake. Place the second layer of cake on top. Generously dust with icing sugar, pipe remaining cream into a circle on top of the cake and decorate with remaining strawberries.

Notes

If VarioSteam is available, add low level while cooking the sponge.