

MUWAGA Annual Show

Here is the recipe for CLASS 085

VICTORIA SPONGE SANDWICH (Delia Smith, Cookery Course Part 2)

175g butter
175g caster sugar
3 large eggs
175g SR flour
Few drops vanilla essence
Some hot water if required

To finish -
Jam
Sifted icing sugar or caster sugar

Heat oven to 170°C/325°F Gas 3
Grease and line 2 8-inch/20cm cake tins
Cream butter and sugar until light and fluffy
In separate bowl beat eggs then add gradually to mixture
Add vanilla essence
Sieve flour and slowly fold into mixture
Add water if required - mixture should be dropping consistency
Divide between two tins and bake for 20-25 minutes
When cool fill with jam and dust with icing sugar or caster sugar