

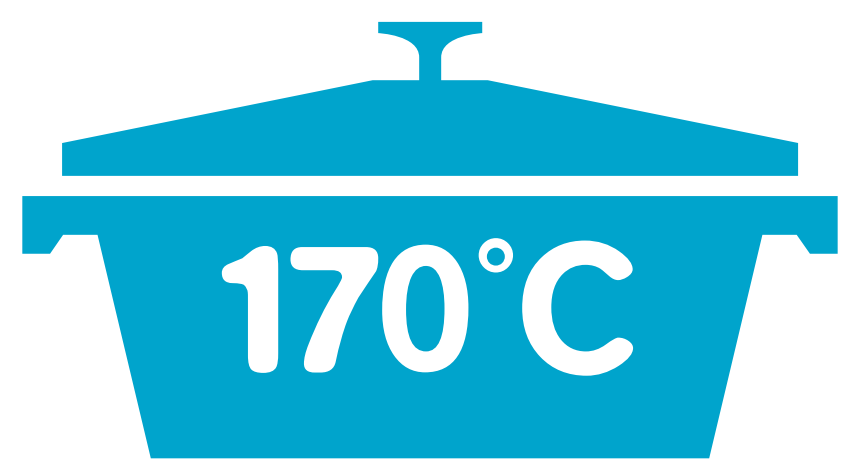


Victoria Sponge

Did you know that the Victoria sandwich was named after Queen Victoria, who was known to enjoy a slice of the sponge cake with her afternoon tea?

Ingredients

Ingredient	Amount	Weight
Eggs	4	How much do the eggs weigh?
Self raising flour		How much should the flour weigh?
Caster sugar		How much should the sugar weigh?
Unsalted butter/margarine		How much should the butter weigh?
Baking powder	2 level teaspoons	
Hand hot water	3 tablespoons	
Jam	2 tablespoons	



Set oven to 170°C -
tray on middle shelf

Get out the ingredients. Before you start:

- Which is heavier – the bag of flour or the bag of sugar?
- Can you put the bags/containers of ingredients in weight order?
- Which bag/container is the lightest?

Directions

1. Break the 4 eggs into a bowl and weigh them.

- What unit of measurement are we using?
 - How much do the eggs weigh? Write it down in the ‘weight’ column for the ingredients.
 - The flour, sugar and butter each need to weigh the same as the eggs. For example, if the eggs weigh 250g, you need: 250g flour, 250g sugar, and 250g butter. Write their weight down in the ‘weight’ column for the other ingredients.
2. Add the eggs to a large mixing bowl.
3. Weigh the butter, and add it to the mixing bowl.
4. Weigh the sugar, and add it to the mixing bowl.
5. Weigh the flour, and add it to the mixing bowl.
6. Add 2 teaspoons of baking powder to the top of the flour.
7. Cover the baking powder with 3 tablespoons of “hand hot” water (it should feel slightly hot to the touch - not cold or lukewarm). Let it fizz for a couple of seconds.
8. Use a mixer to mix everything together for a few minutes, until very smooth and creamy.
9. Divide the mixture equally between two 8" tins (lined with grease proof paper) and bake in the centre of the oven until golden brown (about 20-25 minutes).

An adult can check after 20 minutes with sharp knife – it should come out clean.
10. Take the cakes out of the tins and leave to cool on a rack.
11. Once cooled, spread jam on one side of one of the pieces, and then sandwich the two pieces together.