

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

Directions

1. Break one egg into a bowl and weigh it.

- What unit of measurement are we using?
- How much does one egg weigh?
- Now we know the weight of one egg, how much do you think four will weigh? Use this space (or a sheet of paper) to work out your answer.



2. Break the remaining three eggs into the measuring bowl and weigh them again.

- How much do all 4 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.



3. Add the eggs to a large mixing bowl.

4. Weigh the butter and put it in a separate bowl.

5. Weigh the sugar and put it into a separate bowl.

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Directions

- How much do you think the sugar and butter will weigh together? Use this space (or a sheet of paper) to work out your answer.
- Weigh them together on the measuring scale together to check if you got it right.



6. Add the butter and sugar to the mixing bowl.
7. Weigh the flour, and add it to the mixing bowl.
8. Add two teaspoons of baking powder to the top of the flour.
9. Cover the baking powder with three 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.

10. Use a mixer to mix everything together for a few minutes, until very smooth and creamy.
11. 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.
12. Take the cakes out of the tins and leave to cool on a rack.
13. Once cooled, spread jam on one side of one of the pieces, and then sandwich the two pieces together.

