

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?

Directions



Set oven to 170°C -
tray on middle shelf

Ingredients for two sponges

Ingredient	Amount	Weight
Eggs	4	?
Self raising flour		?
Caster sugar		?
Unsalted butter/margarine		?
Baking powder	2 level teaspoons	
Hand hot water	3 tablespoons	
Jam	2 tablespoons	

Ingredients for one sponge

Ingredient	Amount	Weight
Eggs	How many eggs do you need?	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	How many teaspoons do you need?	
Hand hot water	How many tablespoons do you need?	
Jam	How many tablespoons do you need?	

We only want to make one sponge this time.

- First, you need to halve the original recipe, so we know how much of each ingredient is needed to make one sponge. Use this space (or a sheet of paper) to work out your answer.
- In the ingredients table for one sponge, write the amount of eggs, baking powder, water, and jam we need.



Directions

1. Break the 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.
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2. Add the eggs to a large mixing bowl.
3. Weigh the butter, and add it to the mixing bowl.

When butter gets hot, it melts. Is that a 'reversible' or 'irreversible' change (can it be made solid again)?



4. Weigh the sugar, and add it to the mixing bowl.

How much would the sugar weigh in kilograms?



5. Weigh the flour, and add it to the mixing bowl.
6. Add the baking powder to the top of the flour.
7. Cover the baking powder with the 'hand hot' water (it should feel slightly hot to the touch - not cold or lukewarm). Let it fizz for a couple of seconds.

When baking powder and water mix, they fizz because the reaction produces carbon dioxide gas.



8. Pour the mixture into an 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.
9. Take the cake out of the tin and leave to cool on a rack.
10. Once cooled, spread jam on top of the sponge.