

Naomi House & Jacksplace

Mini Victoria Sponges



Makes 12

Ingredients

For the cakes:

- 4oz/125g unsalted butter
- 4oz/125g caster sugar
- 2 eggs
- 4oz/125g self raising flour
- 1tsp baking powder
- 1 tsp vanilla essence

For the filling:

- 3.5oz/100g unsalted butter
- 3.5oz/125g icing sugar
- 1 tsp vanilla essence
- Raspberry Jam
- Extra icing sugar for dusting

Method:

1. Pre-heat oven to 180 degrees C/160 degrees C fan/Gas Mark 4. Grease your cupcake tray so the cakes won't stick to the edges.
2. Cream the butter and caster sugar together until light and fluffy. Beat in the eggs until well mixed.
3. Fold the flour and baking powder into the mix until combined, then add the vanilla essence and stir.
4. Divide the mixture between the 12 holes in the tray. Place in the oven and bake for 12-15 minutes, until the cakes are golden and spring back when lightly pressed.
5. Turn onto a wire rack to cool (approximately 2 hours to cool)
6. To make the icing, beat the butter, icing sugar and vanilla essence together until combined.
7. Cut the cakes in half with a bread/butter knife. Put a teaspoon of the icing on one half of the cake, and 1 teaspoon of jam on the other half and spread. Sandwich the two halves back together.
8. Dust with icing sugar and serve.

