VICTORIA SANDWICH CAKE: for Class 611
For the cake:
175g self-raising flour
175g caster sugar
175g unsalted butter
3 large eggs, beaten
1 tbsp water

Pre-heated oven to gas mark 4, 180°c/160° fan
For the filling
140g/5oz butter, softened
280g/10oz icing sugar 1-2 tbsp milk
1/4 tsp vanilla essence
Raspberry jam
Icing sugar to dust

Grease and line two 18 cm sandwich tins. Cream together the sugar and butter until light and fluffy. Gradually add the eggs with a little flour each time. Gently fold in the remainder of the flour when all ingredients are combined. Divide the mixture into two tins and level the surface. Bake for 25-30 minutes until well risen, golden and firm to touch. Cool in the tins for 5 minutes before turning onto wire rack. To make the buttercream, beat the butter until it is soft, add half the icing sugar and mix until smooth then add the remaining sugar with a tablespoon of milk & the vanilla extract. Use the milk as needed to create the right consistency. Sandwich the two cakes together using the buttercream and jam, then dust the top with icing sugar.