



## **Victoria Sponge Cake**

I made this quintessential English cake for my birthday last year...it's the bomb and from now on "The Birthday Cake" It's not difficult to make and just plain awesome!

8 oz. butter, room temperature  
8 oz. berry sugar (Rogers make it)  
4 medium eggs (6 oz. of eggs), beaten to combine  
2 tsp. pure vanilla extract  
8 oz. self-rising flour (Brody's)  
Homogenized milk to loosen the batter, (approx. 4 Tbsp.)

1 batch of Microwave Lemon Curd\*\*  
8 oz. whipping cream  
1 1/2 - 2 cups assorted berries, such as strawberries, raspberries, blueberries, blackberries  
Icing sugar for dusting the finished cake

### **Make the Sponge:**

Preheat the oven to 350 F.

Butter & line two 7 or 8" round cake tins with baking parchment rounds on the bottom of the pans or spray with non-stick cooking spray.

Cream the butter & sugar together using a stand or hand-held mixer until the mixture is pale & fluffy; beat in the eggs, a little at a time, then mix in the vanilla. Fold in the flour with a spatula, adding a little milk if necessary to create a batter with a soft dropping consistency. Divide the mixture between the cake tins & gently spread out with an off-set spatula.

Place in the oven & bake for 20 – 25 minutes or until the tops are golden brown & a skewer inserted into the middle comes out clean.

Remove cakes from the oven & set aside for 5 minutes, then turn them out, upside down onto a cookie rack; remove the baking parchment, then flip over carefully onto another rack. The best way to do this is to place the rack over the bottom of the cake & flip onto the rack. Cool cakes to room temperature before filling. I made the cakes ahead, wrapped them well & frozen them, then thawed them out completely before filling.

### **Filling and Assembling Cake:**

This should be done not long before you plan to serve the cake. You can fold together the whipped cream & lemon curd an hour before & keep chilled until ready to assemble the cake. Whip the whipping cream until stiff, fold in approximately 2/3rd of the lemon curd. Place one layer of the cake on a cake stand or plate, top with the whipping cream-lemon curd mixture, then top with the berries; place the 2nd cake layer on top. Using a sieve dust the top of the cake with icing sugar & serve.

Phyllis



