

Victoria Sandwich Recipe for Produce Show Class 15

Ingredients

- 4 large eggs (or egg replacer of your choice)
- 225g (8oz) Butter/Soft Margarine/Spread
- 225g (8oz) Caster Sugar
- 225g (8oz) Self Raising Flour (or flour of your choice e.g. gluten free)
- 1-2 tsp baking powder
- Jam of your choice to fill
- Icing or caster sugar to dust (optional). Please do not use cream.

Method

1. Set oven Gas 4, 160C (fan oven) or 180C. Grease and line the bottom of 2 x 20cm/8" sandwich tins.
2. Break the eggs into a large mixing bowl, add the sugar, flour, baking powder and butter/spread. Mix everything together until well combined.
3. Divide equally between the 2 tins and bake 20-25mins in the middle of the oven.
4. They are ready when they are golden, shrunk from the sides of the tin and spring back when touched.
5. Remove from the tins and cool. Fill with jam when cold & sprinkle with sugar on top if wanted.