



Victoria sponge

SERVES 10 **PREP** 15 mins plus cooling **COOK** 25 mins **DIFFICULTY** Easy

Filled with sweet jam, fresh strawberries and indulgent Dr. Oetker Vanilla Bean Paste and mascarpone cream, there's no denying this cake is a classic

What you'll need

- 230g margarine

- 230g caster sugar, plus extra to finish

- 2½ tsp Dr. Oetker Vanilla Bean Paste

- 4 large eggs

- 2 tbsp milk

- 230g self-raising flour

- 1 tsp Dr. Oetker Baking Powder

For the cream filling

- 30g icing sugar

- 200g mascarpone

- 150ml double cream

For the strawberry layer

- 150g fresh strawberries, cut into slices

- 6 tbsp strawberry jam



Method

1. Heat the oven to 190C/170C fan/gas 5. Lightly oil and line two 20cm loose-bottomed sandwich tins with baking parchment. In a large mixing bowl, cream together the margarine, sugar and 1½ tsp of the Dr. Oetker Vanilla Bean Paste until pale and fluffy. Add the eggs one at a time, mixing well in between (if the mixture starts to curdle, add 1 tbsp flour). Once all the eggs are fully incorporated, whisk in the milk and sift the flour and Dr. Oetker Baking Powder over the mixture, then gently fold using a spatula.



Tip from Dr. Oetker

Preparation is key for this recipe. Have your ingredients weighed out, your tins lined and your oven heated so you can get the cake in the oven before the light batter loses any volume.



Tip from Dr. Oetker

Room temperature ingredients mix better than cold ones. For the best sponge, try to get your cold ingredients as close to room temperature as possible before combining.

2. Divide the mixture between the prepared tins and bake for 20-25 mins until the cakes have risen and spring back when pressed. Leave them to cool in the tins for 10 mins before transferring to a wire rack to cool completely.

3. Once cool, place one of the cakes on a serving plate, levelling the top with a serrated knife, if needed. In a bowl, sift the icing sugar over the mascarpone, then gently whisk before stirring in the remaining Dr. Oetker Vanilla Bean Paste. Add the double cream and whip to soft peaks, then smooth over the sponge. Arrange the fresh strawberries on top, and spoon over the jam. Carefully top the cake with the second sponge and sprinkle with a little caster sugar to finish. Enjoy immediately or store in an airtight container and eat within 24 hours.



Tip from Dr. Oetker

Soaking the strawberries in Pimm's gives them a lovely juicy flavour and reminds me of summer days and BBQs!



Tip from Dr. Oetker

If you don't want to use alcohol, the strawberries also taste wonderful marinated in orange juice.