

# Victoria Sandwich with Fruit & Cream



**Serves 8    Prep 25 mins**

**Cooking 30 mins**

**Easy**

## **Ingredients**

4 free-range eggs  
225g caster sugar,  
225g self-raising flour  
2 tsp baking powder  
225g soft butter at room temperature, plus a little extra to grease the tins  
Fruit compote: 300g fresh or frozen red fruit, cooked with 2 tbsp sugar & cooled  
300g whipped double cream

1. Preheat the oven to 180C/160 Fan/Gas 4. Grease and line 2 x 20cm sandwich tins. (Use a piece of baking paper to rub a little butter around the inside of the tins until the sides & base are lightly coated, then line the bottom of the tins with a circle of baking paper.)
2. Break the eggs into a large mixing bowl, add the sugar, flour, baking powder & butter. Mix everything together until well combined with an electric hand mixer (you can also use a wooden spoon) but be careful not to over mix. Put a damp cloth under your bowl to stop it moving around. The finished mixture should fall off a spoon easily.
3. Divide the mixture evenly between the tins. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
4. Place the tins on the middle shelf of the oven & bake for 25 minutes. Don't be tempted to open the door while they're cooking, but after 20 minutes look through the door to check them.
5. The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch. Remove them from the oven and set aside to cool in their tins for five minutes. Then run a palette knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack.
6. To take your cakes out of the tins without leaving a wire rack mark on the top, put the clean tea towel over the tin, put your hand onto the tea towel and turn the tin upside-down. The cake should come out onto your hand and the tea towel – then you can turn it from your hand onto the wire rack. Set aside to cool completely.
7. To assemble the cake, place one cake upside down onto a plate and spread it with some whipped cream. Put the fruit compote on top. Top with the second cake, top-side up. Sprinkle over more whipped cream and decorate with some fresh fruit.