

Diana's Light as a Feather Victoria Sponge

This recipe came about because I wanted something not so dense as a Victoria Sandwich.

Ingredients

2 x 20cm (8 in) sandwich tins (spring form if possible but not essential)– you can use smaller ones, but you will need to build the sides up with baking paper to avoid the mixture escaping.

225g (8 oz) Vitalite (don't be tempted to replace with butter it will be heavier) this is the best of the alternative butters I have found others just don't taste the same!

225g (8 oz) Caster Sugar

2 level Teaspoons Baking Power

4 Large Eggs

225g (8oz) Self Raising Flour (this is my secret weapon it's so much lighter than other SR flours)

Hint

Take you Vitalite and Eggs out of the fridge and allow to come to room temperature, ideally overnight or for at least 2 hours!



Buttercream – Optional

I find that using anything but butter in this case is not an option, it just doesn't do the trick.

100g (4oz) Softened Butter

25g (8oz) Sifted Icing Sugar

½ teaspoon Vanilla Extract

Hint

You can cheat here and use shop bought icing, but you need to add some more icing sugar, as it tends to collapse particularly in a warm room.

Method

Preheat the oven to 180 degrees/Fan 160 degrees/Gas 4. Grease and line your tins.

Here is the easy bit.

Put all the ingredients into a food processor or bowl and mix thoroughly, but don't over mix. You should have no lumps, and a nice light smooth mix.

Divide the mixture between the 2 tins, level out but make it slightly lower in the middle. As it cooks the middle will fill in and give you a lovely flat cake.

Bake for about 25 mins or slightly longer if you used a smaller tin, this would allow the middle to cook.

Open the door and gently touch the top of the cake but don't pull it out if you can avoid it. The top should feel bouncy but firm, if you see the fingers make a mark, very slowly close the door and cook for another 5-10mins.

Your cake should now be golden and pulled away from the edge of the tin slightly.

Remove the cake and let it stand for 15 minutes until it starts to cool, the cake should now have a gap around the edge, and you can open the spring and gently remove the sides to allow it to cool further. I tend to take the baking paper off the sides now to avoid the cake breaking later (its ok to leave the paper underneath at this stage).

Finally, once cool, remove the paper from the bottom and fill as you desire.