

Mini Victoria Sponges

Sponge:

175g butter, at room temperature

175g caster sugar

3 large eggs, beaten

1 teaspoon vanilla extract

175g self-raising flour

Filling

6-8 teaspoons raspberry or strawberry jam

200ml double cream, lightly whipped

Preheat the oven to 180C. Lightly grease the tins. Cream the butter and caster sugar together until the mixture is pale and light. Gradually add the beaten eggs, mixing well between each addition and scraping down the sides of the bowl from time to time. Add the vanilla extract and mix again. Fold in the flour until the mixture is glossy and smooth.

Divide the mixture between the tins and level with a teaspoon. Bake on the middle shelf of the oven for about 15 minutes until golden, well risen and a wooden skewer inserted into the middle of one of the cakes comes out clean. Leave the cakes to cool in the tin for 2 minutes and then ease out onto a wire cooling rack and leave until completely cool.

Cut the cakes in half and spread one half with jam. Top with the whipped cream and place the other sponge top on. Lightly dust the cakes with icing sugar and serve.

