Classic Victoria Sponge Cake Recipe

Ingredients

For the Cake:

- 200g unsalted butter, softened
- 200g caster sugar
- 4 large eggs
- 200g self-raising flour
- 1 tsp baking powder
- 2 tbsp milk (optional)
- 1 tsp vanilla extract (optional)

For the Filling:

- 100g unsalted butter, softened
- 140g icing sugar, sifted
- 1/2 tsp vanilla extract
- 4-6 tbsp strawberry or raspberry jam
- Optional: fresh strawberries (sliced)

For the Top:

- A dusting of icing sugar

Method

1. Preheat oven to 180°C (160°C fan) / 350°F / Gas mark 4.
2. Grease and line two 20cm (8-inch) round cake tins.
3. Cream butter and sugar until pale and fluffy. Beat in eggs one at a time.
4. Sift in flour and baking powder. Fold gently. Add milk or vanilla if desired.
5. Divide the batter evenly into the tins and bake for 20-25 minutes.
6. Let cakes cool in tins for 5 minutes, then transfer to a wire rack.
7. Beat butter, icing sugar, and vanilla for the buttercream until fluffy.
8. Assemble: one sponge, jam, buttercream, then second sponge on top.
9. Dust with icing sugar before serving.

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Optional Variations

- Add fresh strawberries between layers.
- Swap jam for lemon curd or blackcurrant preserve.
- Use whipped cream instead of buttercream (consume the same day).