



Victoria sponge with homemade raspberry jam and vanilla buttercream

Cake

- 225g self-raising flour
- 225g very soft butter
- 225g caster sugar
- 4 large eggs
- 1 teaspoon baking powder

Raspberry jam

- 150g raspberries
- 150g granulated sugar
- Juice of half a lemon
- Knob of butter

Vanilla buttercream

- 150g very soft butter
- 300g icing sugar
- 1/2 teaspoon vanilla extract
- 1 tablespoon milk

Method

1. To make the jam, add the raspberries, sugar and lemon juice to a heavy bottomed saucepan and heat gently until the sugar has dissolved
2. Once the sugar has dissolved, turn up the heat and boil rapidly until the jam reaches setting point (5-15minutes). Try to avoid stirring too much to prevent the jam from crystallising. To test if the jam has reached setting point, put a few drops on a cold plate, leave to cool for a minute, then push gently with your finger. If wrinkles appear on the top of the jam it has set, if not, continue boiling for a couple of minutes then test again until set
3. Once the jam has reached setting point, remove from the heat. If there is any scum on the top of the jam stir in a knob of butter. Allow to cool for a few minutes, then pour into a container
4. Preheat the oven to 170C/150C fan and grease two cake tins
5. To make the cake, add the butter and caster sugar to a large bowl and beat with an electric mixer until light and fluffy
6. Add the eggs one at a time, and beat after adding each egg
7. Sift in the flour and baking powder, and gently fold it into the mixture with a metal spoon
8. Equally divide the cake mixture between the two greased cake tins, and level gently with a spatula
9. Bake in the preheated oven for about 30 minutes
10. Do not open the oven door until at least 30 minutes have elapsed, otherwise the cake will sink in the middle. To test if the cakes are cooked, gently press the centre and if it springs back it is cooked
11. Remove from the oven, and after a minute run a knife round the edge of the tins and turn the cakes out onto wire racks to cool. Allow to cool fully before adding the fillings
12. To make the buttercream, put the butter into a large bowl and beat with an electric mixer until soft
13. Add the icing sugar and beat until fully combined – it can be easier to add a few spoonfuls of icing sugar at a time
14. Add the vanilla extract and beat
15. You want the buttercream to be spreadable, if it's too thick beat in some milk, a teaspoon at a time, until it's the right consistency
16. Once the cakes and jam are fully cooled you can assemble. Turn over one of the cake layers so the top is on the bottom, and spread over a layer of jam. Then pipe or spread over a layer of buttercream and place the other cake layer on top. Sift some icing sugar over the top to finish

Tip: If you prefer strawberry jam simply substitute the raspberries for the same quantity of strawberries, and cut the strawberries in half before making the jam