

British afternoon tea party

Victoria sponge cake



No afternoon tea is complete without a slice of classic Victoria sponge. That's why actress Joanna Lumley is supporting Working Animals International's World Tea Party with this timeless favourite.

“ There is something wonderful about enjoying a Victoria sponge and a cup of tea with friends and family.

I'm delighted to be supporting Working Animals International's World Tea Party – a tea party with a difference! All the funds raised from your own tea party will go towards helping working animals around the world and the communities who depend on them.”



Top tips...

- Serve finger sandwiches, cakes and scones or teacakes.
- Dust off the china and get out your floral teacups, saucers and teapot.
- Use a tiered cake stand or make your best crockery more special with doilies and folded napkins.



In aid of
**Working
Animals
International**

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Ingredients



Makes one 18cm Victoria sponge cake, 8–10 slices

- 3 eggs
- 150g self raising flour
- 150g caster sugar
- 150g butter or margarine
- Half a teaspoon of vanilla extract
- Jam to sandwich the cake
- Icing sugar for decoration

Optional: fresh raspberries, strawberries or cherries for decoration.

For the buttercream

- 100g icing sugar
- 50g butter
- Half a teaspoon of vanilla extract.

Instructions



Preparation 30 minutes



Cooks in 35 minutes

- 1 Preheat the oven to 170C. Grease and line two 18cm sandwich tins with baking parchment.
- 2 Weigh the three eggs. As eggs can vary a lot in size, use an equal measure of sugar, flour and butter. So if the three eggs weigh 160g, use 160g of the other ingredients.
- 3 Sieve the flour into a bowl and add the sugar, butter or margarine and vanilla. Crack in the eggs and beat well with a wooden spoon or mixer until the mixture is lightly coloured and fluffy. Divide the cake mixture between the tins and smooth the tops.
- 4 Bake for 30–40 minutes or until golden brown. Cool for five minutes in the tins, then turn out onto a wire rack to cool completely.
- 5 To make the buttercream, sieve the sugar into a bowl, add the butter and vanilla and beat well.
- 6 To sandwich the cakes together, add a layer of jam to the top of one of the sponges, followed by a layer of cream on top of the jam. Finish by placing the last of the sponges on top.
- 7 Dust with a layer of icing sugar and add fresh raspberries, strawberries or cherries, as desired.