

British Afternoon Tea Party



Victoria Sponge Cake

No afternoon tea would be complete without a delicious **Victoria sponge cake**. The cake was named after **Queen Victoria** herself as she was known to enjoy a slice with her afternoon tea. **SPAN's** English co-founder, **Nina Hosali**, was born during the reign of **Queen Victoria** and would certainly have spread the word of her cause over tea and cake. **Nina** is pictured overleaf at a fundraising event.

Top tips

- Serve finger sandwiches (don't forget the cucumber!), cakes and scones or teacakes.
- Dust off the china and get out your floral tea cups, saucers and teapot.
- Use a tiered cake stand if you can or make your best crockery more special with lace-like doilies and folded napkins.





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Victoria Sponge Cake

Ingredients:

Makes: 1 (7 in) Victoria sponge cake, 8-10 slices

3 eggs

150g (6 oz) self raising flour

150g (6 oz) caster sugar

150g (6 oz) butter or margarine

1/2 teaspoon vanilla extract

Jam to sandwich the cake

For the buttercream

100g (4 oz) icing sugar

50g (2 oz) butter

1/2 teaspoon of vanilla extract

Instructions:

**Prep: 30min · Cook: 35min
Ready in: 1hr 5min**

1. Preheat the oven to 170°C / Gas Mark 3. Place the shelf in the centre of the oven. Grease and line two 18cm (7 in) 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 light coloured and fluffy. Divide the cake mixture between the tins and smooth the tops.
4. Bake for 30 to 40 minutes or until golden brown. Cool for 5 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.

