



## **COOKING TOGETHER ...**

### **SIMPLE VICTORIA SANDWICH**

#### **Ingredients**

**200 g Self Raising Flour**

**170 g Soft Butter or Margarine**

**1 teaspoon Baking Powder**

**4 Eggs**

#### **Method**

- 1. Place all the ingredients in a large bowl.**
- 2. With a hand-held electric whisk or wooden spoon mix until light and fluffy.**
- 3. Grease and dust with flour two sandwich tins or one swiss roll tin.**
- 4. Pour in the well-creamed mixture and then level out.**
- 5. Place in a pre-heated oven 190 °C or gas mark 5.**
- 6. Bake for approximately 15 – 20 minutes.**
- 7. Turn out onto a wire rack to cool.**
- 8. When cool, spread one side with jam and cream.**
- 9. Place other sandwich sponge on top and either lightly dust with icing sugar or make a light icing and decorate as you wish.**



**Why not try this mixture for small fairy buns also.**

**Send in your photographs to [stclaresabbey@gmail.com](mailto:stclaresabbey@gmail.com)**