



INGREDIENTS

WET INGREDIENTS

- 1 cup of unsalted butter
- 1 cup + 2 TBSP of granulated sugar
- 4 large eggs
- 1 ½ TSP of vanilla bean extract
- 1 TBSP of milk

DRY INGREDIENTS

- 2 cups of sifted self-rising flour
- ¼ TSP of baking powder
- ¼ TSP of kosher salt

CHANTILLY CREAM

- 1 cup of whipping cream
- 2 TBSP of icing sugar
- 2 TBSP of Mascarpone cheese
- 1 TSP of vanilla bean extract

OTHER

- 1 cup of strawberry slices
- 1 cup of blueberries
- 1 cup of strawberry jam
- ¼ cup of icing sugar



VICTORIA SPONGE CAKE

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat the oven to 350 DF.
2. In a bowl of a stand mixer fitted with a paddle attachment, add the butter and sugar and mix until the sugar breaks down into the butter. Stop the mixer and do a scrape down.
3. Add the eggs one at a time, the vanilla and milk. Do a scrape down. Continue mixing for 4 minutes.
4. In a large glass bowl, combine the flour, baking powder and salt. Mix well using a whisk.
5. Add the dry to the wet ingredients, one tablespoon at a time and continue mixing until all ingredients are well combined and the batter is nice and smooth.
6. Do a scrape down.
7. Prepare two 8" cake pans by spraying the inside with cooking spray. Using parchment paper, cut a round circle and place it at the bottom of the pan. Flour the top and sides with self-rising flour and shake of the excess.
8. Divide the batter evenly and fill both cake pans. Using an offset spatula spread the batter evenly around the pans.
9. Bake for 25 minutes until they turn golden brown and a wood skewer come out clean.
10. In a bowl of a stand mixer fitted with a whisk attachment, add the cream, sugar cheese and vanilla and continue whisking until the mixture is well combines and white peaks form.
11. To assemble the cake, place one of the cakes on top of a serving dish. Spread the top of the cake with the strawberry jam. Top with the Chantilly cream.
12. Top with the sliced strawberries and add blueberries.
13. Add the top layer. Spread more Chantilly cream on top. Add more berries. Finish by topping the berries with icing sugar.
14. What a delight.

ENJOY THE VICTORIA SPONGE CAKE