

# Old Milverton Horticultural Show

## Classic Victoria Sandwich (class 35)

2 medium eggs

100g (4oz) self-raising flour (sieved)

100g (4oz) caster sugar

100g (4oz) butter or margarine

Jam to fill 2 x 7" / 13cm round baking tins

*Note: for 8" tins, change amounts to 3 eggs and 6oz each of flour, sugar and butter.*

1. Preheat the oven to 180°C (fan 160°C, gas mark 4) and grease and line baking tins.
2. Cream the butter and sugar together until light and fluffy. In a separate bowl, beat the eggs well. Gradually add the beaten eggs to the creamed butter and sugar – 1/3 of the egg mixture at a time, alternating with 1 tbsp of the sieved flour to prevent the mixture from curdling.
3. Cut and fold in the remainder of the flour. The mixture should be of a soft dropping consistency. If it is too dry add a little milk or water to achieve the required consistency.
4. Divide mixture equally between the two tins. Bake for 20-25 minutes or until golden, risen and lightly springing back to the touch. Remove from the oven and, once cooled, sandwich together with jam.