

## Victoria Sponge Cake Recipe

Victoria sponge cake is named for Queen Victoria, a woman famous for her sweet tooth. According to Grants bakery (<https://www.grantsbakery.co.uk/blogs/the-history-of-the-victoria-sponge-cake>), In the early 19<sup>th</sup> century, it was customary for dinner to be served around 9 pm. People got hungry in the late afternoon. Specifically, Anne Russell, the 7th Duchess of Bedford. She requested that tea and cakes be served to her around 4 p.m. she began inviting friends over to share her tea. One of her friends was Queen Victoria, who had a special liking for a sponge cake sandwich filled with cream and jam then dusted on top with sugar. This became the Victoria sponge cake.



### Ingredients

- baking spray
- 1 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- 1 tablespoon cornstarch
- ¾ teaspoon salt
- 1 cup granulated sugar
- ½ cup unsalted butter or margarine, softened
- 2 large eggs, room temperature
- 2 teaspoon vanilla extract
- ½ cup whole milk, room temperature
- ½ cup strawberry or raspberry preserves

### Vanilla Whipped Cream

- ¾ cup heavy whipping cream
- 2 tablespoons powdered sugar, plus more for dusting
- 1 teaspoon vanilla extract
- fresh strawberries, for garnish (Optional)

## Directions

1. Preheat the oven to 325 degrees. Grease two 8-inch round cake pans with baking spray.
2. Mix flour, cornstarch, and baking powder in a medium bowl; whisk in salt and set aside.
3. Beat sugar and butter with a mixer on medium speed until light and fluffy, about 3 to 4 minutes.
4. Beat in eggs, one at a time, on medium speed. Beat in 2 teaspoons vanilla. With mixer on medium-low speed, add flour mixture in 3 batches, alternating with milk, beating until just combined after each addition.
5. Evenly divide batter between prepared pans and spread into an even layer.
6. Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 18 to 22 minutes. Cool cakes in the pans for 10 minutes, then turn the cakes out onto a wire rack. Let stand until cooled completely, about 1 hour.
7. Place 1 cake layer on a serving plate. Stir preserves in a small bowl until mostly smooth; spread in an even layer over cake.
8. To make vanilla whipped cream: Whisk heavy whipping cream, powdered sugar, and 1 teaspoon vanilla extract by hand in a large bowl until stiff peaks form, about 2 minutes.
9. Dollop over jam, then spread into an even layer.
10. Top with remaining cake layer. Dust with powdered sugar and garnish with strawberries (if using).

Enjoy!