

**\*VICTORIA SANDWICH**

4 medium size eggs

9 ounces of butter

9 ounces of caster sugar

9 ounces of self-rising flour

½ teaspoon of vanilla essence

strawberry jam

half a pint of fresh double cream

1 teaspoon of caster sugar

Preheat your oven to 375F. Grease and flour the bottoms of two 8-inch cake pans. Put the butter in a bowl and beat it until it is soft and creamy. Add in the 9 ounces of sugar and continue to beat until the mixture is light and fluffy. Beat in the eggs one at a time and mix very thoroughly. Add in the vanilla essence and mix. Sift in the flour slowly, folding into the mixture with a metal spoon. Divide the mixture equally between the two cake pans. Place the pans in the center of your oven and bake the sponges for 30 minutes until the sponge is well risen. Remove the pans from the oven and allow the sponges to cool for 5-10 minutes in the pans. Remove the sponges from the pans and allow them to cool down fully on a rack. When the sponge is cold, take one and turn it upside down on a serving plate (a delicate cut glass plate lined with a doily is very good for this purpose.) Spread the sponge evenly with jam and place whipped cream on top. Cover the jam and whip creamed sponge with the second sponge and sprinkle with 1 teaspoon of caster sugar.

*Courtesy of [MarilynsOriginals.Com](http://MarilynsOriginals.Com)*