



# CLASSIC ROSEWATER VICTORIA SPONGE

*A beautifully light and fluffy sponge filled with butter icing delicately flavoured with fragrant rosewater. Top this springtime bake with crystallised rose petals, sweet strawberries and a gentle dusting of icing sugar.*

Prep time 30 minutes plus extra time for petals | Cook time 20-25 minutes | Serves 8

3 Clarence Court Braddock White duck eggs  
(250g total weight)  
250g caster sugar, plus a little extra for  
dusting the finished cake  
250g self-raising flour  
2 teaspoons baking powder  
250g unsalted butter, softened plus extra  
for greasing

## To serve

200ml double cream  
1 tablespoon icing sugar  
1 teaspoon vanilla paste  
A few drops of rose water  
100g good quality strawberry jam  
A few drops of rose water  
150g fresh strawberries

TIP – to make your own crystallised rose petals carefully pluck the petals from one or two fresh edible roses (or unsprayed roses from the florist; make sure they are for decoration only). Separate 1 egg and whisk up the white well. Place 3 tablespoons caster sugar in a small bowl. Get a tray lined with baking parchment ready. Using a paint brush, paint the egg white on to the petal. Hold the petal gently with tweezers and sprinkle over the sugar to lightly coat the petal. Place the petal on to the tray and leave to dry for at least 2 hours. Store in a air tight container.

Pre heat the oven to 160c/gas mark 3/320f.

Grease and line the base of two 23cm round cake tins. Crack the eggs into a large mixing bowl, followed by the sugar, sieve in the flour and baking powder then add the butter. Beat together with an electric hand whisk until just mixed in.

Evenly distribute the mixture between the tins, level off the mixture with a spatula so it's even. Place the tins in the oven and bake for 20-25 minutes until risen and a skewer comes out clean after being inserted into the middle of the cake.



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## **Continued:**

Allow the cake to cool for a few minutes in the tin then carefully turn out onto a wire rack and allow to cool completely.

To prepare the fillings, gently whip double cream with a little sieved icing sugar, vanilla paste and dash of rosewater to very soft peaks.

Mix the strawberry jam with a splash of rosewater until it becomes a bit more spreadable. Slice some fresh strawberries leaving a few for the top of the cake and stir the slices into the jam.

Spoon the jam on the top of the bottom layer of sponge and spoon over blobs of cream, then place the second sponge on top. To finish, top with a dusting of icing sugar and rose petals, flowers and the remaining strawberries.



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