



# CLASSIC VICTORIA SPONGE

*Whether you have something to celebrate or are simply after something sweet for afternoon tea, a Victoria Sponge with jam, cream and fresh fruits will never disappoint and our classic recipe is made lusciously light by Braddock White duck eggs.*

Prep time 15 minutes | Cook time 25-30 minutes | Serves 6

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4 Braddock White duck eggs	200ml double cream
350g unsalted butter, room temperature	1 teaspoon vanilla bean paste
350g golden caster sugar	2 handfuls of fresh strawberries or raspberries for decorating
1 teaspoon vanilla essence	Icing sugar for dusting
350g self raising flour	A handful of edible flowers for decorating
2 tablespoons whole milk	
6 tablespoons strawberry or raspberry jam	

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Preheat the oven to 180°C/160°C (fan), then grease and line two round, 8 inch cake tins.

Beat the butter and sugar together until light and fluffy. Add each duck egg one at a time, beating in between each addition, then mix in the vanilla essence.

Fold in the flour and add the milk to loosen the batter. Divide the mixture equally between the two tins and bake in the middle of the oven for 25 – 30 minutes, until golden brown, risen and a skewer inserted into the centre comes out clean.

Remove the sponges from the oven and allow to cool completely on a wire rack. To assemble, place one cake down first, followed by a layer of jam. Add a handful of chopped strawberries or raspberries on top of the jam. Lightly whip the cream until it reaches medium peaks, then mix in the vanilla bean paste. Spoon and spread the cream on top of the jam and fruit. Follow with the second sponge, dust the top of the cake with icing sugar and finish by decorating with fresh fruit and edible flowers (optional).



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