

## Victoria Cake

### INGREDIENTS

- **2 ½ sticks** butter at room temperature
- **1 ¼ cups** superfine sugar
- **6** eggs, beaten
- **2 cups** all-purpose flour
- **2 teaspoons** baking powder
- **a pinch** of salt
- raspberry or strawberry jam for filling
- heavy whipping cream for filling
- confectioner's sugar for the top of the cake
- fresh berries for garnish, if desired



### INSTRUCTIONS

#### TO MAKE THE CAKE:

1. Preheat oven to 350. Line the bottoms of two 8” round pans with parchment paper. Grease and flour the pans and set aside.
2. Cream the butter and sugar until light and fluffy.
3. Add about one third of the beaten eggs, and mix well at medium speed. Then add about a third of the sifted flour. Repeat this step. Add the rest of the eggs and mix well, then turn the mixer to low and add the final flour and mix until just combined.
4. Using a scale, divide the mixture evenly between the two pans and bake for about 35 minutes.
5. Once you can smell the cake and it looks done through the oven door, open the oven and carefully check with a toothpick inserted in the middle (cake falls easily, so only test when you're confident it's close!). When the cake is done, remove them from the oven and allow to cool completely.
6. To remove: place a cooling rack over the top of the cake and flip it over quickly. Remove the tin and the parchment paper and allow to cool completely before filling.

#### ASSEMBLY:

1. Beat the cream until it's thick enough to fill the cake and support the next layer.

2. Using a cake slicer, place the cake layers, flat side down on the counter and slice off the top to make them even. (Save or freeze the leftover cake to trifles or cake pops!)
3. Place one layer, cut side up, on a serving plate and spread a generous amount of the jam on top.
4. Next, spread the cream over the jam. Leave about an inch between the cream and the edge, as it will squish out. Top with the second layer, cut side down.
5. Dust with confectioner's sugar and chill for an hour or two. Top with fresh berries, if desired.