

Recipes for the home

Traditional Victoria Sandwich with Tiptree Damson Conserve



Tiptree

The preserve of good taste

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Traditional Victoria Sandwich with Tiptree Damson Conserve

Ingredients:

200g caster sugar

200g softened butter

4 eggs, beaten

200g self-raising flour

1 tsp baking powder

2 tbsp milk

For the filling:

100g butter, softened

140g icing sugar, sifted

A drop of vanilla extract (opt.)

Half a jar of Tiptree Damson Conserve

Icing sugar to dust

Method:

- Heat your oven to 190C/fan 170C/gas 5 and butter two 20cm sandwich tins and line with non-stick baking paper.
- In a large bowl, beat 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together until you have a smooth, soft batter.
- Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon.
- Bake for about 20 mins until golden and the cake springs back when pressed.
- Turn onto a cooling rack and leave to cool completely.
- To make the filling, beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract (if you're using it).
- Spread the buttercream and then the Tiptree Damson Conserve over the base of one of the sponges. Now sandwich the second sponge on top.
- Dust with a little icing sugar before serving. Enjoy within 2 days.

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