



Royal
Botanic Garden
Edinburgh

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Something sweet



Many of us will have a family member celebrate a birthday or other occasion when we are at home, so having an easy cake recipe will serve you well. You don't need to wait for a special day though, we made this one simply because we really fancied cake.

This recipe has been handed down my family for generations, and I learned it as 6,6,6 and 3 – as in 6oz of butter, sugar and flour and three eggs. The same recipe is baked by my extended family across the world, so hopefully it will earn a place in your kitchen. To this day it is the only recipe I use imperial measurements for, just for tradition, but I'll give you metric measurements too so don't worry!

Victoria sponge cake

6 oz/ 170g soft butter (or margarine)

6 oz/ 170g self-raising flour

6 oz/ 170g caster sugar

1 tsp baking powder

3 eggs

1 tsp vanilla extract

4 tbsp jam

100g icing sugar

You will need a large mixing bowl, two 20cm sandwich tins, baking paper, a whisk, scales, a wooden spoon, a sieve.

1. Heat oven to 180°C.
2. Line the sandwich tins with baking paper and a little oil or butter.
3. Beat together the soft butter, sugar and vanilla until smooth and creamy.
4. Add the eggs one at a time and beat.
5. Add the flour and baking powder and continue to mix. The mixture should be soft and easily drop off a spoon. If it is very stiff add a tablespoon of milk or water.
6. Divide the mixture into your two tins.
7. Bake in the oven for around 20 minutes until golden brown. The cakes should press back slightly when touched, and a skewer should come out clean.
8. Leave in the tins for five minutes then turn out on to a rack to cool.
9. When the cakes are cool put jam in the middle and icing on the top. To make the icing sieve the icing sugar and add water a teaspoon at a time until you are happy with the consistency.
10. Decorate as you wish and enjoy a slice with a cup of tea!

@Ailsa Sheldon April 2020