

Barnsley Museums Festival: Easy Victoria Sponge



Did you know there have been people milling flour at Worsbrough Mill in Barnsley since the 17th Century? Why not make your own spring inspired treat and continue the tradition of using flour to make delicious food.

You will need:

175g/6oz butter
175g/6oz caster sugar
3 eggs, beaten
175g/6oz self raising flour
pinch salt
a few drops of vanilla essence
300ml double cream
3 tbl jam
1 tbl sp icing sugar



Pre-heat the oven at 180 C GM 4 and grease 2x 20cm round cake tins and line with grease proof paper.

Cream the butter and sugar together and then add the eggs a little at a time. Beat well.



Carefully fold in the flour and salt using a metal spoon



Split your mixture between the two cake tins and bake for 25-30 minutes



Check your cakes are ready with a skewer and if it comes out clean, stand for a minute in the tin before carefully turning out onto a tea towel and placing to cool on a wire rack.



Once cool spread one of the cakes with jam. Mix up some icing sugar, a few drops of vanilla essence and some double cream with a whisk and spread on top. Place the other layer of cake on



Sprinkle some icing sugar on top with a sieve and serve with a vintage inspired picnic.