

SKILL LEVEL



PREP
30
MINS

BAKE TIME
15-20
MINS

MAKES
12

IN THE KIT

- Bag 1:** 150g caster sugar
- Bag 2:** 150g self raising flour, pinch of Madagascar vanilla
- Bag 3:** 75g granulated sugar
- Bag 4:** 50g icing sugar, pinch of Madagascar vanilla
- Bag 5:** 15g icing sugar

- 12 x muffin cases
1 x testing skewer
1 x large piping bag

YOU WILL NEED

- 150g unsalted butter, softened
3 medium eggs
350g strawberries
150ml double cream

- 1 x 12 hole muffin tin

STORAGE

Store in an airtight container in the fridge.

INGREDIENTS

Caster sugar, self raising flour (**wheat** flour, raising agents (mono-calcium phosphate, sodium bicarbonate), calcium carbonate, niacin, iron, thiamin), granulated sugar, icing sugar (sugar, cornflour starch), ground Madagascar vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1585kJ/379kcal
Fat	0.4g
of which saturates	0g
Carbohydrate	90g
of which sugars	67g
Protein	3.1g
Salt	0.24g

Allergens:

For allergens see ingredients in **bold**.

May contain: **soya, milk, tree nuts, sulphites**, and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

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@bakedincakes



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425g



Mini Victoria Sponges



MINI VICTORIA SPONGES



Watch Your Fingers



The box and the plastic bags in this kit are recyclable

bakedin.co.uk/sustainability



1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Put the provided muffin cases into each hole in the muffin tin and leave to one side. In a large bowl, mix together 150g of butter and **bag 1** (sugar) until the mixture is pale yellow, and feels soft. Add 3 eggs, one at a time, mixing after each addition, until combined.

2. Add **bag 2** (flour and vanilla) and mix all the ingredients together until well combined and smooth. Divide the batter between the muffin cases, trying to get the same amount in each, and **bake in the oven for 15-20 minutes, or until the provided skewer comes out clean when pushed into the centre of a cake. Remove from the oven and leave to cool on a wire rack for 10 minutes. Then remove from the tin and leave to cool completely.**

5. Once the cakes are cool, carefully remove them from the muffin cases, and **use a sharp knife to cut each cake horizontally in half, separating the top from the bottom.** In a large bowl, whisk together the double cream and **bag 4** (icing sugar and vanilla) until the cream forms soft peaks when you lift the whisk out of the bowl.

6. Put the provided piping bag in a tall glass or jug and fold the open end of the bag over the glass. Spoon the cream into the piping bag, then unfold the bag, remove it from the glass, and twist the open end to push the cream down towards the tip. **With a pair of scissors, cut 2cm off the tip of the bag.**



3. While the cakes are cooling, make the jam. Keep 6 of the smallest strawberries to one side for later. **With the remaining strawberries, remove the tops and cut each one into 4 pieces.** In a medium saucepan, add the chopped strawberries and **bag 3** (sugar).

4. Ask an adult to help with this step as jam gets very hot! Put the pan on a medium heat. Stir occasionally for 15-20 minutes, until the strawberries and sugar have thickened and the jam coats the back of a spoon. Remove from the heat and allow to cool completely.



7. Pipe small peaks of cream around the edge of the bottom layer of each of the cakes. Spoon about a tablespoon of jam into the middle of the cream and carefully sandwich with the top layer of the cake.

8. **Cut the strawberries you saved from step 3 in half.** Pipe a small peak of cream on top of each of the cakes, and put half a strawberry on top. Dust with **bag 5** (icing sugar) to finish.



TOP TIP:

If all your strawberries are big, only keep 3 of them to one side in **step 3**. Then in **step 8**, cut each strawberry into 4 pieces to top your cakes. Yum!



When you see words in **bold**, ask an adult to help you.



FOR MORE INFO:

bakedin.co.uk/mini-victoria-sponges