

A Recipe for Victoria Sponge using Poplars Farm free Range Eggs

Preparation time *less than 20 - 25 minutes*

Cooking time *25 minutes*

Makes a cake that could be cut into approximately 12 slices

Note that the quantity can be altered as long as the ratio of the ingredients remains the same.

Ingredients

- 4 Medium Poplars Farm Free Range Eggs*
- 225g/8oz butter or good quality margarine*
- 225g/8oz caster sugar*
- Flavouring - e.g. 2 tsp vanilla extract*
- 225g/8oz self raising flour*

To Prepare

- Preheat the oven to 190C/375F/Gas 5 (for fan assisted ovens the temperature can be lower - use judgement according to own oven)*
- Grease and line 2 x 18cm/7in cake tins with baking paper*
- Cream the butter and the sugar together in a bowl until light and fluffy*
- Add in the Poplars Farm Free Range eggs, a little at a time until smooth*
- Stir in the vanilla extract*
- Fold in the flour until the batter has a soft dropping consistency*
- Pour the mixture into the 2 cake tins, spreading flat with a spatula*
- Bake for 20-25 minutes - test with a skewer inserted into the middle - it is cooked when the skewer comes out clean*
- Remove from the oven and leave 5 minutes; turn out onto a wire rack and leave to thoroughly cool*
- Sandwich the cakes together with Old Orchard Preserves' (* see below) strawberry jam and whipped cream*
- You can actually decorate it any way you like - maybe with some caster sugar on the top, berries in the filling etc.*

*(*Visit www.oldorchardpreserves.co.uk for more information)*