

SHIBBY MAGEE

Victoria Sandwich

A beloved staple of Irish home baking



Ingredients

- 1 cup/225g unsalted butter, softened
- 1 cup/225g sugar
- 4 large eggs
- 1 cup/225g all-purpose flour
- 2 tsp baking powder
- 1 tsp vanilla extract
- 2-3 tbsp milk

Filling:

1. Buttercream:

- ½ cup (1 stick)/115g butter, softened
- 2 cups/240g powdered/icing sugar
- 1-2 tbsp/15-30ml heavy cream or milk
- 1 tsp vanilla extract and pinch of salt

2. ½ cup/170g jam

Method

Buttercream

1. In a large bowl, beat the softened butter until smooth and creamy.
2. Gradually add the powdered/icing sugar, beating well after each addition.
3. Add the vanilla extract and a pinch of salt.
4. Beat in 1 tbsp/15ml heavy cream or milk until smooth.
5. Add a little more cream or milk if needed, until the buttercream is light and spreadable. Store in fridge until ready to use.

Cakes

1. Preheat oven to 350°F/75°C. Grease and line two 8-inch/20 cm round cake tins.
2. Cream butter and sugar until pale and fluffy.
3. Add vanilla and beat in eggs one at a time, adding a spoonful of flour if mixture starts to curdle.
4. Fold in flour and baking powder.
5. Stir in enough milk to create a soft dropping consistency.
6. Divide between tins and smooth tops.
7. Bake 20-25 minutes, until golden and springy.
8. Cool completely.

Assemble

1. Spread buttercream and jam on top of one cake
2. Sandwich cakes together.
3. Dust with powdered/icing sugar.