

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
- 1¾ cups/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 milk
- 1 tsp vanilla extract and pinch of salt

2. ½ cup/150–170g jam

Method

Cakes

1. Preheat oven to 350°F/175°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, springy, and a skewer comes out clean.
8. Cool completely.

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 milk until smooth.
5. Add a little more milk if needed, until the buttercream is light and spreadable. Store in fridge until ready to use.

Assemble

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