

## **VICTORIA SPONGE MINI-CAKES**

*(adapted from [this article](#))*

175g unsalted butter, at room temperature  
175g granulated sugar  
3 large eggs, beaten  
1 tsp vanilla extract  
185g all-purpose flour  
1 + 1/8 tsp baking powder  
Pinch of salt

whipped cream lightly sweetened  
strawberry jam

Heat the oven to 350°F. Very lightly grease the molds of a mini-cake pan.

Sift together the flour, baking powder and salt. Reserve.

Cream the butter and caster sugar together until the mixture is pale and light. Gradually add the beaten eggs, mixing well between each addition and scraping down the sides of the bowl from time to time. Add the vanilla extract and mix again.

Add the flour mixture to the batter, mixing gently until smooth. Fill the mini-cake mold, each cavity 3/4 full, no more than that. You should have enough for 12 mini-cakes. Bake on the middle shelf of the oven for 15 to 20 minutes until golden, well risen and a wooden skewer inserted into the middle of one of the cakes comes out clean.

Leave the cakes to cool in the tin for 5 minutes and then ease out onto a wire cooling rack and leave until completely cool. Cut each cake in half, and pipe the whipped cream onto the bases, in dots. Drizzle the jam over the buttercream dots, place the sponge tops on and lightly dust the cakes with icing sugar.