

**WEDNESDAY AFTERNOON TEA**

**Victoria Sponge**



**Recipe Ingredients**

**Cake Mix**

- |        |                                |                           |
|--------|--------------------------------|---------------------------|
| 1      | Standard alpine cake mix       | Not suitable for GF/LF/VG |
| 4 tbsp | Red jam (breakfast left overs) |                           |
|        | Whipped cream in the can       |                           |
|        | Icing sugar to decorate        |                           |

**Morning Preparation**

1. Prepare the standard cake mix
2. Pour the mix into a cake tin lined with cling film.
3. Cook in oven for approximately 45 minutes at 165 degrees, test the cake with a knife, if the knife comes out clean it's ready.
4. Turn the cake out of a tin and allow to cool.
5. Once cooled, slice in half horizontally.

**To Serve**

Evenly layer jam on bottom half, and sandwich top back on. Serve on a chopping board sprinkled with icing sugar with a can of whipped cream on a side.