

WEDNESDAY AFTERNOON TEA

Victoria Sponge



Recipe Ingredients

Cake Mix

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|--------|--------------------------------|---------------------------|
| 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.