

CHALET DAY OFF - AFTERNOON TEA

Victoria Sponge (S), (V), (NF)

(VG), (LF), (GF) – Clients Choice



Recipe Ingredients

Cake Mix

1 Standard alpine cake mix Not suitable for (GF), (LF), (VG)
4 tbsp Red jam (breakfast leftovers)
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.

Dietary

Please remove a slice of the frozen, wrapped cake from previous cakes in the week. Ask your guest which cake they liked the best and defrost this. Simply lift out of the freezer at breakfast time. This will defrost within an hour. Place on a side plate with a napkin, cake fork and wrap in cling film and label, so the guests know its their slice.