

Victoria Sponge Cake —adapted from Jenna’s recipe at the *eat, live, run* blog ([www.eatliverun.com](http://www.eatliverun.com).) I made a few adjustments.

- Knob of butter, melted
- 8 ounces (2 sticks) butter, softened
- 1 cup sugar
- 4 large free-range eggs
- 2 teaspoons vanilla extract
- 1 cup all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoons salt

For the filling:

- Strawberry jam (I like raspberry so that’s what I used.)
- 1 cup heavy whipping cream, lightly whipped with 2 Tablespoons powdered sugar

Preheat the oven to 350°F. Melt the knob of butter in the microwave in a small bowl, or in a small saucepan on the stove. Brush two 8-inch cake tins with the melted butter. Line the bottom of the cake tins with a circle of parchment paper.

In a large bowl, cream together the butter and sugar until pale and creamy, using an electric mixer. Beat well to ensure you get lots of air into the mixture.

Beat the eggs in one at a time. You want to avoid the mixture curdling so that it stays airy. If it does curdle, add a tablespoon of flour and keep beating.

Sift together the flour, baking powder, and salt. Fold the flour mixture into the wet ingredients using a large metal spoon. Be careful not to overmix. Pour the mixture equally between the two cake tins and level it out.

Bake for about 20-25 minutes, or until the cakes are well-risen, spring back when pressed gently with a finger, and a toothpick inserted in the center comes out clean. Remove from the oven and set aside for 5 minutes, then turn out onto a baking rack and peel off the parchment paper. Let cool completely.

Spread the jam of your choice on the bottom layer. Top the jam with whipped cream, then place the second layer on top. Spread the rest of the cream on top of the second layer. Garnish with fresh fruit.