

The Hairy Biker's Victoria Sponge

Ingredients

Sponge Cakes

- 225g butter, softened
- 225g caster sugar
- 4 eggs
- 225g self-raising flour
- 1½ tbsp (30ml) lemon juice
- Icing sugar or caster sugar to dust, optional

Blackberries

- 1 punnet blackberries
- 3 tsp caster sugar
- 3 tsp crème de cassis (optional)

Cream

- 250ml double or whipping cream
- 1½ tbsp icing sugar
- ½ tsp ground cardamom
- ¼ tsp ground allspice
- ¼ tsp ground cinnamon
- ¼ tsp ground mace

Method

1. Preheat the oven to 180°C. Butter and line two 20-21cm sandwich tins.
2. Using a hand-held electric beater or a stand mixer, cream the butter and sugar together until very light and fluffy. Top Tip: When creaming together the butter and sugar, be sure to get it as airy as possible – it should be almost mousse-like. This should take a good five minutes.
3. Add the eggs one at a time with a tablespoon of the flour, mixing lightly between each addition, then add the remaining flour. Add as much lemon juice as necessary to give a dropping consistency, then divide between two tins. Bake in the oven for 20-25 minutes until the sponge has shrunk away from the sides slightly, is springy to touch and a very light golden brown. Leave to cool in the tins for at least 10 minutes, then turn out onto a cooling rack.
4. For the filling, put the blackberries in a bowl and sprinkle over the caster sugar and liqueur, if using. Leave to marinade for a short while – they will give out some juices.
5. Whip the cream, then fold in the icing sugar and spices – the cream needs to be just beyond the soft peak stage – subsequently pile this onto one of the cooled sponges. Top with the blackberries and pour over any juices. Place the remaining sponge on top. Dust with icing sugar and if desired add some additional blackberries on top, then serve.