



Victoria Sponge with Cranberry Jam and Whipped Cream

Overview

Difficulty Medium

Servings 4

Preparation Time 30 mins

Cooking Time 90 mins

Ingredients

Sponge Cake

- 220g of sugar
- 220g of softened butter
- 4 eggs
- 220g of plain flour - sieved
- 10g of baking powder - sieved
- 35g of milk

Swiss Butter Cream

- 100g of egg whites (approximately 2 eggs)
- 150g of sugar
- 300g of butter

Filling & Sprinkle

- 1 medium jar choice of jam
- Icing sugar for dusting

Methods

Step 1.

Pre-heat oven to 190°C using the fan mode or 4D Hot Air programme on the Bosch Combi-steam oven.

Step 2.

Butter two 20cm sandwich tins and line with non-stick baking paper.



Step 3.

Beat all the cake ingredients together with the MaxiMUM Sensor Control kitchen machine until you have a smooth, soft batter - adding the flour last.



Step 4.

Divide the mixture between the tins and smoothen the surface with a spatula or the back of a spoon.



Step 5.

Bake the mixture in the oven for about 20 minutes until the insides are completely cooked.



Step 6.

Flip the cake onto a cooling rack and leave it to cool completely.



Step 7.

For the filling, heat up the egg whites and sugar over bain-marie in the Kitchen Machine mixer bowl. Set your hob on simmer and beat the mixture until it is smooth and creamy.



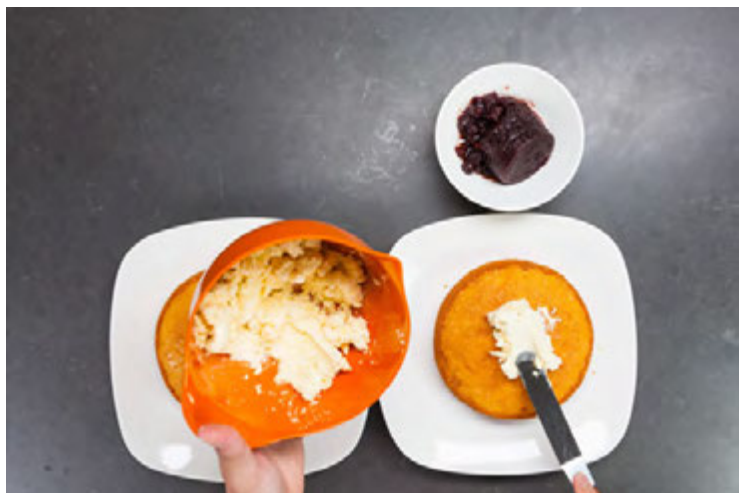
Step 8.

When the mixture has cooled slightly, gradually beat in butter.



Step 9.

Spread the butter cream over the bottom of one of the sponges, top it with jam and sandwich the second sponge on top. Dust with a little icing sugar before serving.



Guten Appetit



Product Used

Serie | 8 Combi-steam oven

The steam oven with PerfectBake and PerfectRoast: you get perfect results, automatically and gently.

