Victorian Sponge Cake

Serves 10-12

Cake:
- 225 g all-purpose flour
- 2 tsp baking powder
- ½ tsp salt
- 225 g unsalted butter, room temperature
- 200 g sugar (or superfine white sugar)
- 4 large eggs, at room temperature
- 1 tsp vanilla extract
- 2 T milk, room temperature

Filling:
- 75 g strawberry or raspberry jam
- 180 ml/ cold heavy whipping cream
- Powdered Sugar

1. Preheat oven to **180ºC**.
2. Butter, or spray, 2 - 23 cm round cake pans. Line the bottoms of the pans with parchment paper.
3. In a large bowl, whisk the **flour** with the **baking powder** and **salt**.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter until smooth. Add the **vanilla** and **sugar** and beat on medium-high speed until the mixture is light and fluffy (**about 3 to 5 minutes**).
5. Add the **eggs**, one at a time, beating well after each addition. Scrape down the sides and bottom of the bowl as needed.
6. Add the **flour mixture** and mix just until incorporated.
7. Beat in the **milk**.
8. Divide the batter evenly between the two pans (440 grams in each pan), smoothing the tops with the back of a spoon or offset spatula.
9. Bake for **about 20 minutes** or until a wooden toothpick inserted into the center of the cakes comes out clean and the tops spring back when lightly pressed.
10. Remove from oven and place on a wire rack to cool (in their pans) for **about 15 minutes**.
11. One layer at a time, place a wire rack on top of the cake pan and invert, lifting off the pan. Remove the parchment paper and let cool completely.
12. Place one cake layer, top of the cake facing down, onto your serving plate. Spread with the jam.
13. In a bowl whip the cream until stiff peaks form. Spread the **whipped cream** on top of the jam. Then place the second cake layer on top of the cream, top of the cake facing up. Dust the top of the cake with caster or **powdered sugar**. If not serving right away, cover and refrigerate. This cake can be stored in the refrigerator for about 3 to 4 days.