Bedfordshire Centre

VICTORIA SPONGE RECIPE

(Must be cooked in the Caravan/Motorhome)

ENTRY CLASS

Open to all registered Full, Joint and Family members of the Bedfordshire Centre. A First, Second and Third will be selected. The winning Victoria Sponge will be awarded the Gilks Trophy.

Creaming Method :

Place margarine & sugar in bowl, do not allow to "oil".

Cream together with wooden spoon or mixer until colour changes to white.

Break eggs, one at a time, into mixture and beat thoroughly

Use metal spoon to fold in the flour - gently does it - do not beat the mixture at this stage

Place cake mix in prepared tin

Bake on middle or lower shelf

Recipe :

3 eggs - weigh them in their shells write down the weight and use the same weight of:

self raising flour

caster sugar

margarine

Method :

Follow creaming method, divide mixture between two 7 inch baking tins, gas mark 3-4 for 25-30 minutes or until firm to touch

When cool, fill with jam or cream or both and sprinkle with icing sugar (optional).

Display on entry plate provided.