

St Luke's

55
CELEBRATING
55 YEARS

VICTORIA SPONGE 'BIRTHDAY' CAKE

Recipe courtesy of our Head Chef, Gavin Dune



Ingredients

- 250g butter
- 250g sugar
- 5 eggs
- 250g self-raising flour
- 1 tbsp vanilla essence
- Splash of vegetable oil

Instructions

- Step 1** In a small mixer, with a paddle attachment, cream together the butter, sugar, and eggs until combined.
- Step 2** Add the self-raising flour, vanilla, oil and mix on a high setting until smooth.
- Step 3** Place cake mix into an 8-inch cake tin and cook at 160 degrees (fan assisted) for around 25 minutes.
- Step 4** Check the middle with a skewer. When the skewer comes out clean, then the cake is done. Cool down on a wire rack.

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