

Miele



Victoria Sandwich

Preparation Instructions

Ingredients

225g salted butter, soft

225g caster sugar

Vanilla pod, seeds removed or essence

4 eggs, at room temperature, beaten

225g self-raising flour

3 tbsp milk

Icing

135g salted butter, soft

195g icing sugar

1 vanilla pod seeds remove or vanilla essence

Decoration

5 large strawberries

Method

1. Preheat the Miele Oven 150°C Fan Plus. Grease two 20cm cake tins and line the base with grease proof paper.
2. In a large bowl cream together the butter, caster sugar and the vanilla with an electric hand whisk.
3. Gradually and slowly whisk in the eggs to the butter mixture.
4. Using a metal spoon fold in the flour and milk without over working the mixture. Divide the mixture between the two cake tins. Allow to settle for 1-2 minutes and transfer to the preheated oven on a solid baking tray. Bake at 150°C Fan Plus for 35 minutes.
5. For the icing beat together the salted butter, icing sugar and the vanilla using an electric hand whisk. When light and fluffy leave to one side.
6. Once the cakes have finished baking remove from the Miele Oven and transfer the cakes to a wire rack. Allow to cool completely.
7. Once cool spread a thin layer of icing on top of one of the cakes. Place the other cake on top. Spread the rest of the icing on top of the cake and finish with the sliced strawberries.

Serves 8-12

