

St Luke's

# VICTORIA SPONGE CAKE



## INGREDIENTS

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

- Step 1** In a small mixer, with a paddle attachment cream together the butter, sugar, add eggs until combined.
- Step 2** Add the self-raising flour, vanilla, oil and mix on high setting until smooth.
- Step 3** Place mix into an 8 inch cake tin and cook on 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.



Recipe from our Head Chef

**GAVIN DUCE**

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