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# victoria sponge with cornish clotted cream and jam



A tea-time classic with the ultimate filling



- 115g soft butter, plus extra for greasing
- 115g caster sugar
- 2 medium free-range eggs, beaten
- 115g self-raising flour
- 200g good-quality strawberry jam (preferably homemade)
- 227g pot Rodda's Cornish clotted cream
- Icing sugar to dust

Preheat the oven to 190C/fan170C/gas 5. Grease and base line a 15cm springform cake tin. Cream the butter and sugar together until smooth, pale and creamy.

Gradually beat in the eggs (if the mix starts to split, beat in a tablespoon of flour). Fold in the flour and add 1 tbsp water until you have a thick dropping consistency. Spoon the mix into the cake tin and bake for 30 minutes, until the cake is golden and feels spongy.

Remove from the oven and allow to cool before turning onto a wire rack to cool.

Cut the cake horizontally in half, spread the bottom half evenly with the jam, then top with Rodda's Cornish clotted cream. Put the other sponge half on top and shake over some icing sugar before serving.

Enjoy!

Click above to play video recipe.

Time: *preparation, 15 minutes | cooking, 30 minutes*

Makes: *one perfect Victoria sponge*

<https://www.roddas.co.uk/recipes/recipe/victoria-sponge-with-cornish-clotted-cream-and-jam/>

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