

Victoria Sponge & Cupcakes

Ingredients:

	kg
Butter or Delta Cake Margarine	1.814
Castor Sugar	1.814
Glycerine	0.113
Eggs	1.814
Vanilla Essence	as required
Hutchison Self Raising flour	1.814

Method:

- Cream together the butter/cake margarine, sugar and glycerine at 2nd speed (planetary mixer) for approximately 4 minutes then scrape down and beat again for a further 3 minutes still on 2nd speed.
- Add the eggs and vanilla essence to the above over a period of around 4 minutes on 2nd speed.
- When all the liquid is in, scrape it down and beat for a further 3 minutes.
- Blend the flour into the mixture slowly over 2 to 3 minutes.
- Scale off into greased and floured sponge sandwich tins at the required weight, approx.
 - 6oz to 6 inch tin
 - 7oz to 7 inch tin
 - 8oz to 8 inch tin
- Shake out and bake at 400°F/205°C for approx. 18-20 mins.