

Have Fun

Healthier Victoria Sponge



Shopping List:

5 eggs
150g sugar
**175g self-raising
flour**
1 lemon
**200g crème
fraiche**
225g strawberries
A little icing sugar



Gather Utensils:

Large bowl.
Whisk.
Metal spoon.
Two cake tins.
Baking paper.
Wire rack.

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Step 1.

**Preheat the oven
to 190°C.**



Step 2.

**Crack the eggs
into a bowl and
add the sugar.**



Step 3.

**Whisk the eggs
and sugar until
thick and fluffy.**

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Step 4.

Finely grate the outside of the lemon



Step 5.

Gently fold in the flour, then stir in the lemon rind.



Step 6.

Pour the mixture into two lined cake tins.

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25
Minutes

Step 7.

Bake for 20-25 minutes.



Step 8.

Cool the cake on a wire rack.



Step 9.

Spread crème fraiche and strawberries on one cake.

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Visual steps illustrated with
the assistance of AI

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Step 10.

**Place the second
cake on top.**



Step 11.

**Spread the rest of
the crème fraiche
and strawberries
on top.**



Step 12.

**Dust with icing
sugar and serve.**