Mary Berry's perfect Victoria sandwich



Ingredients

* 4 free-range [eggs](https://www.bbc.co.uk/food/egg)
* 225g/8oz [caster sugar](https://www.bbc.co.uk/food/caster_sugar), plus a little extra for dusting the finished cake
* 225g/8oz [self-raising flour](https://www.bbc.co.uk/food/self-raising_flour)
* 2 tsp [baking powder](https://www.bbc.co.uk/food/baking_powder)
* 225g/8oz baking spread, margarine or soft [butter](https://www.bbc.co.uk/food/butter) at room temperature, plus a little extra to grease the tins

**To serve**

* good-quality strawberry or [raspberry jam](https://www.bbc.co.uk/food/raspberry_jam)
* whipped [double cream](https://www.bbc.co.uk/food/double_cream) (optional)

Method

1. Preheat the oven to 180C/350F/Gas 4. Grease and line 2 x 20cm/8in sandwich tins. Use a piece of baking paper to rub a little baking spread or butter around the inside of the tins until the sides and base are lightly coated then line the bottom of the tins with a circle of baking paper.
2. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and baking spread. Mix everything together until well combined with an electric hand mixer (you can also use a wooden spoon) but be careful not to over mix. Divide the mixture evenly between the tins: this doesn’t need to be exact, but you can weigh the filled tins if you want to check. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
3. Place the tins on the middle shelf of the oven and bake for 25 minutes. Check the cakes after 20 minutes.
4. The cakes are done when they’re golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch. Remove them from the oven and set aside to cool in their tins for five minutes. Then run a palette or rounded butter knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack.
5. Set aside to cool completely.
6. To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam. If you want to, you can spread over whipped cream too. Top with the second cake, top-side up. Sprinkle over the caster sugar.