

TEA FOR ELLENOR

VICTORIA SPONGE CUPCAKES

Ingredients

240g self raising flour
240g caster sugar (normal granulated sugar works too!!)
2 eggs
240g softened butter
2tsp vanilla extract

The filling

240g self raising flour
240g caster sugar (normal granulated sugar works too!!)
2 eggs
240g softened butter
2tsp vanilla extract
Whipping cream
Strawberry Jam

Method

STEP 1

Turn the oven on to 180 (fan oven) gas mark 4

STEP 2

Cream the butter and caster sugar together.

STEP 3

Whisk the flour in to the butter and caster sugar slowly.

STEP 4

Beat the two eggs before adding to the mixture. Then add vanilla extract!

STEP 5

Now line a baking tray with cupcake cases. (The reason I used a baking tray is, this recipe should make quite a lot of cakes therefore I decided to use a baking tray as to a cupcake tray.)

STEP 6

Place the baking tray into the oven for 15–18 minutes. Whilst the cakes are in the oven, start whipping the cream.

STEP 7

Leave cakes to cool.

STEP 8

Cut halfway through the side and add the jam and cream!

STEP 9

Enjoy!

LEMON DRIZZLE CAKE

Ingredients

225g unsalted butter, softened
225g caster sugar
4 eggs
225g self-raising flour
1 lemon, zested
For the drizzle topping
1½ lemons, juiced
85g caster sugar

Method

STEP 1

Heat the oven to 180C/160C fan/gas 4.

STEP 2

Beat together the butter and caster sugar until pale and creamy, then add the eggs, one at a time, slowly mixing through.

STEP 3

Sift in the self-raising flour, then add the lemon zest and mix until well combined.

STEP 4

Line a loaf tin (8 x 21cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon.

STEP 5

Bake for 45–50 mins until a thin skewer inserted into the centre of the cake comes out clean.

STEP 6

While the cake is cooling in its tin, mix together the lemons juice and caster sugar to make the drizzle.

STEP 7

Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in and the sugar will form a lovely, crisp topping.

STEP 8

Leave in the tin until completely cool, then remove and serve.