

RAVNEET'S FRESH CREAM & JAM CELEBRATION CAKE



This is a gorgeous layered Victoria sponge with fresh cream and jam, it's perfect for a celebration and the generous layers means it can feed a fair few! I first made this cake for Prince Charles for a charity function a few years ago with homemade raspberry jam and chantilly cream - it was a hit! Use your favourite jam or make some using seasonal berries or fruit.

Ingredients

You need

- 4 x 6 inch baking tins

Sponge

- 200g unsalted butter, soft 50ml neutral oil
- 250g golden caster sugar
- 5 eggs
- 1 tbsp vanilla bean extract
- 1 lemon, zest

- Pinch of salt

- 250g self raising flour

Or 250g plain flour and 2.5tsp of baking powder

Buttercream

- 220g caster sugar
- 5 large egg whites
- 50ml water

Cream

- 400ml double cream
- Pinch of salt
- 1 tbsp caster sugar
- 1 tsp vanilla bean paste or half a vanilla pod scraped

Jam

- 150g raspberry jam

1 Preheat the oven to 160 degrees fan/180 oven. Line 4 x 6 inch baking tins with parchment paper and butter the sides. Use a stand mixer with the paddle attachment or a large bowl with an electric whisk. Beat the butter until soft, add the sugar and the oil and beat for 5 minutes until soft pale and fluffy. Scrape down the sides and mix well. Add in the vanilla, lemon Zest and salt and mix well. Beat in the eggs one at a time. Finally add the flour and mix or add the flour and baking powder and mix. Divide the mixture evenly between 4 tins. Bake for 20-22 minutes or until when a skewer is inserted it comes out clean. Leave the cake to cool completely before removing from the tins.

2 Buttercream method

Make an Italian meringue:

Put the egg whites in the bowl of a stand mixer with the whisk attachment. Whip the egg whites until frothy. In a pan mix the sugar and water. Heat it until it reaches 119 degrees C. Pour this over the whipping egg whites until cool. Add in the butter and mix well until it's smooth.

3 Chantilly Cream

Whip the cream with the salt, vanilla and sugar until soft peaks.

4 To assemble

Layer up the cakes with the Chantilly cream and jam. Allow to set in the fridge for an hour before covering in buttercream. Set in the fridge for 1 hour before cutting and serving.

This cake will keep for 3 days in the fridge. It's best eaten from room temperature.



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