

SARATOGA®

VICTORIA SPONGE

WITH WHIPPED CREAM & STRAWBERRIES

PAIRS WITH SARATOGA STILL SPRING WATER

Like Saratoga Sparkling Spring Water, the refreshing taste of a Victoria Sponge Cake pairs well with any special occasion. Delight guests at your upcoming spring soiree with this layered dessert that combines fluffy cake, robust strawberry flavors, hand-made whipped cream, and savory final touches in each tender bite.

COOKS IN 23-27 MINUTES



INGREDIENTS

CAKE

2 sticks unsalted butter, room temperature, plus more for preparing cake pans
1 3/4 cup + 2 tbsp self-rising flour
1 cup + 2 tbsp superfine sugar
4 large eggs, room temperature
1 1/2 tsp vanilla bean paste or pure vanilla extract

WHIPPED CREAM

2 cups heavy cream
2 tbsp superfine sugar
2 tbsp vanilla bean paste or pure vanilla extract

ASSEMBLY & GARNISH

1 cup best quality strawberry-rhubarb jam
Powdered Sugar for dusting
2 cups small fresh strawberries, halved
1 tbsp finely chopped pistachios

NOTE

While we think it's worth seeking out, you can substitute strawberry-rhubarb jam with strawberry jam. The cake will still be delicious. It is best eaten on the day it is made, but it will keep well covered in the refrigerator for up to 3 days.

PREPARATION

STEP ONE

Preheat the oven to 350 degrees. Brush the bottom and sides of two 8" cake pans with butter. Line the bottoms with parchment, then brush the parchment with butter and set prepared pans aside.

STEP TWO

Combine the self-rising flour and sugar on low speed using a stand mixer fitted with the paddle attachment or an electric hand mixer. Add the butter and whisk on medium speed until the mixture is well combined, for about 1 minute. One at a time, add the eggs, beating well after each addition and scraping down the sides and bottom of the bowl as needed, followed by the vanilla bean paste. Beat until the batter is smooth, about 15 seconds more. Divide the batter evenly between the prepared cake pans, then transfer to the oven. Bake until lightly golden and springy, with the edges of the cakes just beginning to pull away from the sides of the pans, about 23-27 minutes (a toothpick inserted into the center of the cakes should come out clean). Remove from the oven and transfer to a wire rack. Allow to cool 15 minutes, then turn the cake layers out of the pans and allow to cool completely.

STEP THREE

When ready to assemble, make the whipped cream. Using a stand mixer fitted with the whisk attachment or an electric hand mixer on medium speed, begin whipping the cream. Continuing to whisk, slowly stream in the sugar, followed by the vanilla. Slowly increase the speed and whip cream to medium peaks. Just before using, whisk the cream a few more times to stiffen slightly.

STEP FOUR

If necessary, trim the tops of the cake layers flat. Place one layer on a serving platter or cake plate. Spread with half of the jam, followed by 2/3 of the whipped cream. Arrange half of the strawberries in an even layer over the whipped cream. Spread remaining jam on the cut side of the second layer and invert onto the whipped cream and strawberries.

TO SERVE

Dust the top of the cake with powdered sugar. Dollop with the remaining whipped cream and garnish with the remaining strawberries and pistachios. Serve immediately.

