



# Burley Model Allotments

## Strawberry Cake

This is a Victoria Sandwich with a filling of fresh strawberries. This is very nice to take on a picnic.

### Ingredients

#### Cake Mixture

- 6 oz. butter
- 6 oz. castor sugar
- 3 medium eggs
- 1 tbsp. warm water or milk at room temperature
- 6 oz. sifted self-raising flour

#### Filling

- 1 lb. strawberries
- 2 oz. castor sugar
- To decorate
- icing sugar - sifted

#### Method

1. Set oven to gas mark 5 (375C 190F).
2. Line two 7 inch sandwich tins with baking parchment.
3. Beat the butter and the sugar till light and fluffy.
4. Add the eggs, one at a time, beating well.
5. Add the warm water and then gently fold in the flour with a metal tablespoon.
6. Divide the mixture into the two tin's, spread evenly.
7. Bake in the middle of the oven for about 15 minutes or until springy in the middle to the touch.
8. Leave the cake in the tin for five minutes then turn out onto cooling rack and leave to cool.
9. Make the filling by removing the husks then washing and drying the strawberries.
10. Put strawberries and castor sugar in a bowl and mush with a fork.
11. When the cake is cold, sandwich together with the strawberry filling.
12. Decorate the top with icing sugar and enjoy the cake.