

In aid of



Prep time: 40 minutes

Cook time: 8.5 minutes

Makes: 3.5cm micro cake

David Atherton's Micro Victoria Sponge Sandwich

Big or small, every cake you bake makes a difference. Master David's micro bake recipe and you'll wow everyone into donating to your fundraiser.

Ingredients

- 1.5 teaspoons of sugar
- 3/4 teaspoon of butter, (Softened)
- 3/4 teaspoon of beaten egg
- 2 teaspoons of flour
- the tiniest pinch of baking powder (about 1/16 of a teaspoon)

Butter for greasing

- 1/4 of a teaspoon of jam
- 1/4 of a teaspoon of clotted cream (or cream of your choice)
- 1/8 of a teaspoon of icing sugar



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Method

1. Preheat the oven to 180 degrees
2. Grease two 3.5cm silicone moulds (available online)
3. Mix together the sugar, the butter until softened and fluffy in texture
4. Beat in the egg
5. Meanwhile combine your dry ingredients in a separate bowl, mixing together the flour and your tiny pinch of baking powder.
6. Combine with the wet ingredients - the creamed butter, sugar and egg mixture
7. Pour the mixture into your pre-greased silicone moulds
8. Bake for 8.5 minutes and then set aside to cool
9. Remove from the pans and level with a tiny knife if necessary
10. Using the tiny knife, cover one side of one of the sponges with clotted cream and cover one side of the other sponge with jam
11. Placing the cake with jam on the bottom, place the cake with cream downwards on top of the jam sponge to form your Victoria sponge
12. Lightly dust with icing sugar

Serve and enjoy!

