

Victoria Jam Cake

125 ml Margarine
125 ml Sugar
2 eggs
2 ml vanilla
250 ml Flour
5 ml Baking Powder
Pinch salt
50 ml Milk
30-40 ml JAM [raspberry etc.]
10-15 ml Icing Sugar

Preheat Oven to 325°

Line 18 cm round cake pan with parchment paper preheat oven, check rack position [at middle]

Cream margarine and sugar till fluffy. Add eggs , one at a time, beating well stir vanilla

Sift flour, b-powder, and salt together in a separate bowl.

Add flour-mix alternately with milk [Starting and ending with flour]

Spread batter evenly in pan, make a slight depression in middle. Bake for 20-25 minutes or until done.

Cool cake [on rack] 5 min, then remove from pan. Allow to cool completely, then cut in half. place one half on plate, spread with jam, **Sandwich** together “dust” with icing sugar. Serve