Chocolate Victoria Sponge Cake

12 servings   🧺 🧺 🧺 Medium   🕐 up to 40 Min.

Ingredients:

For the Cake:
225 g Unsalted butter or Margarine (8oz)
225 g Caster Sugar (8 oz)
175 g Self-Raising Flour (6 oz) Sieved
50 g Dr. Oetker Fine Dark Cocoa Powder
4 Medium Eggs

For the Icing:
75 g Unsalted butter
175 g Icing Sugar
45 g Dr. Oetker Fine Dark Cocoa Powder (3 tbsp)
about 20 - 30 ml Whole Milk

1 ## Chocolate Victoria Sponge Cake:
To begin this Chocolate Victoria Sponge recipe, pre-heat oven to 180ºC/160ºC Fan/Gas Mark 4. Grease and line two 20cm (8 inch) sandwich tins.

2 Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and if the mixture starts to curdle, add a little flour.

3 Fold in the remaining flour and the cocoa powder with a metal spoon.

4 Divide the mixture between the two tins and bake for 25 - 30 minutes until golden brown and firm to the touch. Remove from oven and leave to cool before turning out onto a cooling rack.

5 To make the butter icing, place the butter in a bowl and beat until soft. Gradually sift and beat in the icing sugar and then add enough milk / water to make the icing fluffy and spreadable. Sift and beat the cocoa powder in to the icing and use it to sandwich the two sponges together.

6 Dust the top of the Chocolate Victoria Sponge Cake lightly with the sieved icing sugar.