How to make a decadent Victoria sponge

For many years, the world's top chefs have been experimenting with ingredients to bake the most scrumptious Victoria sponge. Carefully, follow the precise set of instructions below and you too can enjoy a delicious tea-time treat. It really is a piece of cake!

Ingredients:

- 200g flour
- 4 eggs
- 200g sugar
- 200g butter
- Raspberry jam

Utensils:

- Bowl
- Wooden spoon
- Cake tins
- Spatula
- Palette knife

Method:

1. Before you start preparing your cake, you will need to gather the ingredients and utensils (which are listed above). Following this, you must wash your hands thoroughly, using warm, soapy water.
2. After you have weighed the ingredients, start by pouring sugar into the mixing bowl. You can then proceed to spoon in the butter, which should be kept at room temperature. Using a wooden spoon, cream together the butter and sugar. When it is light and fluffy, gently crack the eggs (which should be free-range) against the side of the bowl. If you accidentally drop shell into your mixture, retrieve it with a fork. Now, you can begin to beat the eggs.
3. While you are doing so, add the remaining ingredient: flour. Holding the mixing bowl still, beat all the ingredients together until you have a soft, smooth batter. If you are satisfied with your mixture, pre-heat the oven to 180 degrees Celsius.
4. As the oven is warming up, divide the mixture equally into two tins. At this point, you can place the tins into the centre of the oven and set the timer for twenty minutes. Once the time has elapsed, remove the cakes from the oven (with your oven gloves) and leave on a cake rack to cool.
5. When the cakes have cooled, use a palette knife to spread a generous serving of homemade, seedless, raspberry jam. Finally, sandwich the two pieces of sponge together and delicately dust icing sugar on the top.