



Welcome to the King Arthur Baking School's Virtual Victoria Sandwich class. Learn to make our version of Queen Victoria's favorite tea-time treat: the Victoria Sandwich. We'll guide you through making a buttery pound cake, then fill it with homemade jam and buttercream. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. **Any prep work to be done before class is highlighted in yellow.** We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unsalted butter: 327 grams (1 cup + 7 tablespoons), room temperature*

Granulated sugar: 375 grams (2 cups + 2 tablespoons)

Vanilla extract: 1/2 teaspoon

Eggs: 4 large, room temperature*

Self-rising flour: 226 grams (2 cups) or substitute 240 grams (2 cups) all-purpose flour + 1 1/2 teaspoons baking powder + 1/4 teaspoon salt OR 212 grams (2 cups) pastry flour + 1 1/2 teaspoons baking powder + 1/4 teaspoon salt**

Milk: 15 grams (1 tablespoon), room temperature*

Raspberries: 150 grams (1 1/4 cups), fresh or frozen and partially thawed

Salt: 1/4 teaspoon

Confectioners' sugar: 200 grams (3/4 cup + 2 tablespoons), sifted

Heavy cream: 15 grams (1 tablespoon), or more as needed

Non-stick spray

Superfine sugar (or granulated sugar): 25 grams (2 tablespoons) (optional)

*To quickly bring eggs to room temperature, place them in a bowl of warm water for about 10 minutes before starting the recipe. Milk may be brought to room temperature by heating it in the microwave for 5 to 10 seconds.

**Using self-rising flour will yield a moister and more tender cake than using all-purpose flour or pastry flour.

EQUIPMENT

Scale or measuring cup set

Measuring spoons

Liquid measuring cup

Stand mixer with paddle attachment (or hand mixer and large bowl)



Spatulas: 2

Sifter (or whisk)

8" round cake pans lined with parchment paper: 2

Small offset spatula or butter knife (optional)

Toothpick

Wire cooling rack

Medium saucepan

Mixing spoon or spatula

Bowls: 2 medium

Serrated knife (optional)

10" cardboard round or plate

Piping bag (or freezer-style zip-top bag)