



Strawberry Compote Victoria Sponge



Ingredients

- 1 x 420g cans Princes Strawberries in Light Syrup, drained
- 200g self raising flour
- 200g butter
- 200g caster sugar
- 3 eggs
- 300g double cream
- 1 tbsp icing sugar, plus extra for dusting

| | Calories | Sugars | Fat | Saturated Fat | Salt |
|----------|----------|--------|-----|---------------|-------|
| per 100g | 392Kcal | 20g | 27g | 17g | 0.21g |
| RI% | 31Kcal | 35% | 61% | 130% | 6% |

Method

1. Mix the flour, butter, sugar and eggs to create the cake batter, transfer to a lined cake tin and bake in the oven at 180c for about 25 minutes or until cooked through.
2. Allow to cool and then cut in half widthways
3. Meanwhile, whip the cream until you see stiff peaks, add 1 tbsp of icing sugar and whip for a further 30 seconds
4. Assemble the cake by adding half the whipped cream and can of drained strawberries to the middle layer, then dust with icing sugar.

