



COOKING CLASSES

AT SUR LA TABLE

BRITISH VICTORIA SPONGE CAKE

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 2 1/2 cups strawberries
- 1 lemon

Dairy

- 1 stick unsalted butter
- 2 large eggs
- 2 ounces whole milk
- 1 cup heavy whipping cream

Pantry Items

- Granulated sugar
- Vanilla bean paste or vanilla extract
- All-purpose flour
- Baking powder
- Kosher salt
- Confectioners' sugar

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Paring knife
- Serrated knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Digital scale (optional)
- Mixing bowls (various sizes)
- Silicone spatula
- Offset spatula
- Fine-mesh strainer
- Potato masher or fork
- Wooden spoon
- Citrus juicer or reamer

Cookware

- Small saucepan

Appliances

- Stand mixer or hand-mixer with beaters

Bakeware

- 6" round cake pan
- 2 disposable or canvas pastry bags
- Medium star pastry tip
- Large round pastry tip
- Wire cooling rack
- Cake plate

Other

- Parchment paper

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Victoria Sponge Cake

1. Preheat oven to 350°F.
2. Wash and dry produce.

Quick Strawberry Jam

1. Wash and dry produce.

VICTORIA SPONGE CAKE

Yield: 1, 6" double layer cake

This classic British dessert is perfect for birthdays, special occasions, or simply for afternoon tea.

Cake:

4 ounces (1 stick) unsalted butter, softened
4 ounces granulated sugar
1 teaspoon vanilla bean paste or vanilla extract
2 large eggs, approximately 4 ounces, at room temperature
4 ounces (1 cup) all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon fine kosher salt
2 ounces whole milk

Filling:

1/2 cup quick strawberry jam (recipe included)
2 cups fresh strawberries, hulled and thinly sliced
1 cup heavy whipping cream
3 tablespoon granulated sugar, divided
2 tablespoons confectioners' sugar, for dusting cake

Preheat oven to 350°F and position a rack in the center. Lightly butter bottoms and sides of a 6" round cake pan. Dust pan with flour and shake out excess. Line bottom of pan with parchment, butter and flour parchment.

1. **To prepare cake:** To the bowl of a stand mixer fitted with the paddle attachment, cream butter and sugar until light and fluffy, 3 to 5 minutes. Add vanilla and then eggs one at a time, scraping down sides of bowl between additions. Mix until well combined. With mixer on low speed, add all dry ingredients until just combined. Add milk and beat on low until batter is smooth. Pour batter into prepared pan and bake for 25 minutes, or until cakes are springy to touch and a cake tester comes out clean. Allow cakes to cool for 10 minutes before turning out on a wire rack to cool completely.

2. **To prepare filling:** Transfer jam to a medium mixing bowl and using a silicone spatula, fold in 1/2 of hulled strawberries. Cut remaining strawberries into a small dice and macerate with 2 tablespoons granulated sugar. Let mixture sit until berries begin to release their juices.

3. To the bowl of a stand mixer fitted with a whisk attachment, add cream and sugar; whisk on medium speed until cream holds medium peaks. Portion 1/4 of whipped cream into a medium mixing bowl. Drain macerated berries of any excess liquid and smash berries so that they can

pass through a large pastry tip. Using a silicone spatula, fold macerated strawberries into medium mixing bowl of whipped cream. Transfer to a piping bag with a large round tip.

4. **To assemble cake:** Using a serrated knife, score a line around center of cake while rotating. Continue rotating cake and using scored line, gently cut through center of cake making two even layers. Remove top layer and set aside.

5. Transfer bottom cake layer to a cake plate. Spread strawberry jam evenly over bottom layer. Using a silicone spatula place a large amount of plain whipped cream in center of cake over jam. Using an offset spatula and starting from center of cake, spread whipped cream in an even layer toward edges. Place second cake layer on top of whipped cream. Transfer remaining plain whipped cream to a pastry bag fitted with a star tip. Decorate top of cake in dollops or rosettes with remaining plain and berry whipped cream. Using a fine-mesh strainer, dust cake generously with confectioners' sugar. Serve immediately.

QUICK STRAWBERRY JAM

Yield: 1 cup

8 ounces strawberries, hulled and diced

1/8 cup sugar, plus more to taste

1 tablespoon fresh lemon juice, plus more to taste

Pinch of kosher salt

1. To a small saucepan set over medium heat, add strawberries. Bring to a simmer, gently stirring, and cook until berries begin to release some liquid, about 2 minutes. Add sugar and lemon juice and continue to simmer until jam is thickened, about 10 to 15 minutes. While maintaining a simmer, use a potato masher to break fruit into smaller pieces. Taste and adjust jam with additional sugar and lemon juice.
2. Transfer jam to a mixing bowl and stir to cool completely. Once cool, store jam in a sealed container in the refrigerator for up to 5 days.

Recipe variations:

- Quick jams can be made with any of your favorite fruit.
- Quick jams can be stored in the refrigerator for 5 days or frozen for 1 month.
- For a thicker jam, whisk 2 tablespoons water and 2 teaspoons corn starch until smooth. Whisk slurry into jam and bring to a simmer.