

# Mary Berry Victoria Sponge

Yield: 4 min  
Total Time: 33 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-buttercream-recipe-mary-berry>

## Ingredients:

- 1 3/4 cups self raising flour 1 1/4 cup + 2 tsp
- 1 7/8 cups superfine sugar 1 cup + 2 tsp caster sugar
- 1 teaspoon baking powder
- 1 cup baking spread Stork, or softened unsalted butter
- 4 large eggs room temperature
- 1 teaspoon vanilla extract paste or powder
- 1/2 cup unsalted butter softened
- 3 1/4 cups powdered sugar icing sugar
- 5 3/8 tablespoons heavy cream double cream
- 1 teaspoon vanilla extract
- icing sugar unchecked?, to dust
- raspberry jam unchecked? seedless
- Fresh berries unchecked?, optional

## Nutrition:

1. Calories: 1610 calories
2. Carbohydrate: 206 grams
3. Cholesterol: 305 milligrams
4. Fat: 84 grams
5. Fiber: 4 grams
6. Protein: 13 grams
7. SaturatedFat: 30 grams
8. Sodium: 590 milligrams
9. Sugar: 156 grams
10. TransFat: 8 grams

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