



10 SERVINGS



50 MINUTES



551 CALS

These Classic Victoria Sponge Cupcakes are a Light & Fluffy Treat

GABRIELLE BALINGIT

Ingredients

- 2 sticks unsalted butter, room temperature
- 2 cups cake flour
- 2 tsp baking powder
- 1 cup granulated sugar
- 1/4 tsp kosher salt
- 4 large eggs, room temperature
- 1 tsp vanilla extract
- 2-3 tbsp hot water
- 1 jar of your favorite fruit preserves
- 2 cups heavy cream, cold
- 4 tbsp of powdered sugar

Instructions



PREP: 30M

| COOK: 20M

| READY IN: 50M

1. Preheat your oven to 325 degrees F. Prepare your cupcake tins by greasing with butter and dusting with flour or by using cupcake liners. Set aside.
2. Cream the butter and sugar in a stand mixer, fitted with the paddle attachment. Beat on medium speed until doubled in volume, pale, and fluffy. Scrape down the sides as needed.
3. In a separate bowl, whisk together the flour, baking powder, and salt. Sift into another bowl.
4. Add 1 egg into the mixture along with a tablespoon of the flour mixture and beat to incorporate. Do this with the rest of the eggs, adding a tablespoon of your dry ingredients each time. This will ensure the batter does not split or separate.
5. Once all eggs have been incorporated, add the vanilla extract. Remove mixing bowl from the stand mixer
6. Fold in the rest of the flour mixture with a rubber spatula. You will end up with a consistency similar to a mousse. If it is too thick, add in a tablespoon of hot

water.

7. Once the batter is ready, fill the lined cupcake tins $\frac{3}{4}$ of the way. Do not tap or get rid of any bubbles.
8. Bake in the oven for 15-20 minutes or until a toothpick inserted in the middle comes out clean. The cakes should be golden, firm, and have a spring to them.
9. Remove from oven and let cool for at least 5 minutes. Once cooled, remove from tins and place on a wire rack.
10. To make the whipped cream topping, beat the heavy cream and powdered sugar in a stand mixer with the whisk attachment. Run on high speed until it forms soft peaks.
11. To add the preserve filling, use a serrated knife to cut a circle out of the center of each cupcake. Save the cut out piece of sponge. Spoon a teaspoon of preserves into the space. Place the sponge back into the cupcake.
12. To finish, top each cupcake with the fresh whipped cream and sift powdered sugar over the cupcake. Repeat.