Victoria Sponge (fancy) (two-tier)

Ingredients

Cake

- 4 large eggs
- 225g self-raising flour
- 225g butter
- 225g caster sugar
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder

Filling

- 250g mascarpone

Ganache

- 200g white cooking chocolate
- 300ml double cream

Topping

- Cherries (pitted)

Procedure

- Pre-heat oven at 150ºc
- Melt the butter in a pan on low heat
- Crack the eggs into a large bowl
- Beat the eggs
- Add the butter once fully melted
- Add the vanilla extract
- Add the self-raising flour
- Add the caster sugar
- Add the baking powder
- Mix roughly by hand, then use a hand whisk to mix thoroughly for 2-3 minutes until smooth
- Pour equal amounts into two 8“ circular cake tins
- Put both onto middle shelf of oven for 15 minutes
- Skewer each cake and put back into oven - repeat every few minutes until skewer comes out clean
- Once skewer is clean, remove cakes from oven

- Let cakes rest inside the cake tins for 10 minutes
- Remove from cake tins and leave on a cooling rack until room temperature
- Empty one full tub of 250g italian mascarpone cream cheese onto whichever cake looks worse, gently spread with a butter knife until evenly distributed across the surface
- Place other cake on top and gently smush it onto the mascarpone
- Decorate on top with cherries to preference
- Put the double cream into a pot on low heat for a minute or two
- Break the white chocolate into small pieces and then pour into the pot with the double cream
- Gently mix until all chocolate is melted
- Using a hand whisk, mix the ganache together until it has a glossy appearance, then remove from heat
- Allow ganache to cool to room temperature, mixing occasionally to ensure no separation
- Once cooled to room temperature, check consistency of ganache. If it is too runny, put it in the fridge to cool further.
- Once ganache is not too runny, pour on top of cake - ensure all cherries are covered. Be careful not to flood the area under the cake.
- Slice and serve as desired. Any excess ganache can be poured onto slices before serving.

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