



Victoria Sponge Cake In Air Fryer

Description

Air Fryer Victoria Sponge

A light sponge cake recipe doesn't get any better than an air fryer Victoria sponge. A vanilla sponge is cooked in the air fryer, sliced in half, and then two halves are sandwiched together with jam and whipped cream.

- **Prep Time:** 20 minutes
- **Cook Time:** 35 minutes
- **Total Time:** 55 minutes
- **Yield:** 8

Ingredients

- 225 g Self Raising Flour
- 250 g Granulated Sugar
- 230 g Unsalted Butter
- 5 Large Eggs
- 2 Tbsp Extra Virgin Olive Oil
- 8 Tbsp Skimmed Milk
- 2 Tbsp Vanilla Extract

VICTORIA SANDWICH FILLING

- 180 ml Double Cream/Heavy Cream
- 2 Tbsp Strawberry Jam
- Icing Sugar/Confectioners Sugar for sprinkling

Instructions

1. Place into a large mixing bowl the butter and sugar and mix with a hand mixer until it resembles a fluffy batter with a paler colour.
2. Next crack in the eggs and add the vanilla and add the olive oil. Continue mixing until smooth. Then add in the milk and continue mixing until creamy and smooth. Scrape the edges of your bowl with a silicone spatula if needed. Finally add in the flour and give the cake batter its last good mix.
3. Then pour the cake mixture between two silicone pans or into one depending if you want to cut the cake or not and then place into the air fryer basket.
4. Air fry for 10 minutes at 160c/320f, cover with foil, then reduce the temperature to 150c/300f and cook for a final 25 minutes.
5. Remove the silicone from the cake and then leave on a cooling rack to cool. Then transfer to a cake stand for decorating.
6. Slice the cake horizontally in the middle to create two smaller cakes.
7. Then on the bottom cake, spread with strawberry jam and then whip up your cream until you have whipping cream.
8. Then we used a rose nozzle and our piping bag to create a rose effect over the jam.
9. Then sandwich the other cake over the whipped cream and jam and sandwich together. Then sprinkle with icing sugar before serving.

Notes

Thermometers. Whilst you associate them most with checking the internal temperature of chicken, they are brilliant for checking a cake. Place it in the centre of the cake and if it comes out clean the cake is done.

Category

1. Air Fryer Recipes

Date

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