

## Dessert

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# Victoria Cake with Strawberries

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**Servings: 10**

*This dessert (best eaten within two days) is ideal with flavorful small local berries. If using big supermarket berries, cut them into halves or quarters and sprinkle with a bit of sugar to bring out their flavor. It's a bit messy to serve, but no one will mind.*

**1 cup (2 sticks) butter, softened**  
**1 cup sugar**  
**4 eggs**  
**1 3/4 cups self-rising flour**  
**1 pinch salt**  
**2 tablespoons warm water**  
**2 cups lightly sweetened whipped cream**  
**2 to 3 cups small strawberries, rinsed, hulled and sliced**  
**1/4 cup powdered sugar (for dusting the top of the cake)**

Preheat the oven to 350 degrees.

Grease two 8-inch cake pans with butter and line the bottom of each with a circle of wax paper.

Using a hand-mixer, cream together the butter and sugar until well mixed. Add the eggs, one at a time, beating well after each addition. Sift the flour and salt over the creamed mixture. Add the warm water and beat together until well mixed. The batter should be thick, light and creamy.

Divide the cake mixture evenly between the cake pans.

Bake about 18 to 20 minutes, until the cakes are done in the centers. Remove from the oven. Turn the cake layers out onto cooling racks until completely cool.

Use a serrated knife to split each cake horizontally. Use three layers for this cake. (Wrap and store the remaining layer for use later in the week when you want to make a strawberry shortcake for two.)

Place one layer on a cake stand or cake plate and cover with half the sweetened whipped cream. Top with half the strawberries. Add the second cake layer and press down slightly. Spread the remaining whipped cream over the cake and top with the remaining sliced berries.

Place the third cake layer on top of the berries pressing down slightly. Dust the top with powdered sugar. Place in the refrigerator to chill until ready to serve. This cake is best assembled a couple of hours before serving.

To serve, cut into wedges with additional dusting of powdered sugar if desired.

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Per Serving (excluding unknown items): 266 Calories; 11g Fat (38.4% calories from fat); 5g Protein; 36g Carbohydrate; 1g Dietary Fiber; 110mg Cholesterol; 413mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 2 Fat; 1 1/2 Other Carbohydrates.