**Victorian Cake**

6 oz. flour

1 tsp. baking powder

¼ tsp. salt

6 oz. butter

6 oz. sugar

3 eggs

2 tsp. vanilla extract

Preheat oven to 350\*F.

Cream together butter and sugar until light and fluffy.

Add eggs, one at a time, beating in between each and scraping the sides of the bowl thoroughly. Add vanilla extract and beat thoroughly.

Add flour and stir by hand just to incorporate (do not overmix).

Pour into two greased and floured 6” cake pans.

Bake for 20-25 minutes, until cake springs back when lightly touched. Allow to cool on rack.

Buttercream icing:

1 cup confectioner’s sugar

¼ cup softened butter

1-2 tbsp. milk

Beat butter and sugar together in the bowl of stand mixer or with a hand mixer.

Gradually add milk until spreading consistency.

Assembling the cake:

Spread raspberry jam on the surface of one layer and then spread buttercream on top of jam.

“Sandwich” the layers together with the jam and buttercream in between. Spread top with any remaining frosting (if there is any)