



Gaby's Victoria sandwich

 Vegetarian

READY IN



50 min.

SERVINGS



8

CALORIES



445 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 140 g butter softened
- ☐ 140 g sugar
- ☐ 2 eggs
- ☐ 140 g flour plain
- ☐ 1 tsp double-acting baking powder
- ☐ 1 tsp milk
- ☐ 100 g butter soft
- ☐ 140 g powdered sugar for dusting

- ☐ 2 tbsp raspberry jam
- ☐ 1 serving frangelico
- ☐ 8 servings frangelico

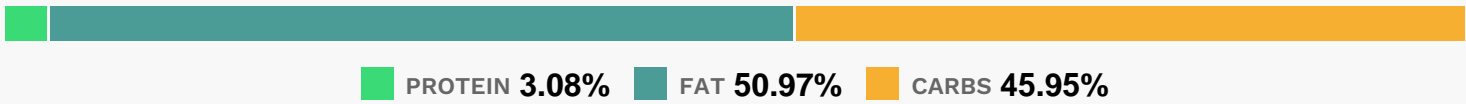
Equipment

- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ skewers

Directions

- ☐ Heat oven to 180C/160C fan/gas
- ☐ Grease and line 2 x 20cm sandwich tins. Beat the butter and sugar together with an electric whisk until fluffy. Beat in the eggs, followed by the flour and baking powder.
- ☐ Add enough milk to the mixture so that it falls off a spoon easily. Divide between the tins and bake for 20 mins or until a skewer comes out clean. Turn the cakes out onto a wire rack and cool.
- ☐ To make the filling, beat the butter until smooth, then gradually beat in icing sugar.
- ☐ Spread butter cream on one cake up to the edges.
- ☐ Spread a layer of strawberry jam on top.
- ☐ Put the second cake on top and squash it down so the butter cream sticks out a bit. Press hundreds and thousands onto the butter cream with a teaspoon. This is messy, so put the cake plate on a tray to catch any that escape. Dust the top with icing sugar, if you like.

Nutrition Facts



Properties

Glycemic Index:53.76, Glycemic Load:23.91, Inflammation Score:-5, Nutrition Score:4.9404348186825%

Nutrients (% of daily need)

Calories: 444.56kcal (22.23%), Fat: 25.63g (39.43%), Saturated Fat: 15.8g (98.77%), Carbohydrates: 51.98g (17.33%), Net Carbohydrates: 51.45g (18.71%), Sugar: 37.14g (41.27%), Cholesterol: 105.5mg (35.17%), Sodium: 272.18mg (11.83%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.49g (6.98%), Vitamin A: 810.11IU (16.2%), Selenium: 9.93µg (14.19%), Folate: 38.65µg (9.66%), Vitamin B1: 0.14mg (9.63%), Vitamin B2: 0.16mg (9.31%), Manganese: 0.13mg (6.3%), Iron: 1.12mg (6.21%), Phosphorus: 62.06mg (6.21%), Vitamin E: 0.83mg (5.52%), Vitamin B3: 1.06mg (5.28%), Calcium: 51.89mg (5.19%), Vitamin B5: 0.28mg (2.82%), Vitamin B12: 0.15µg (2.54%), Fiber: 0.53g (2.11%), Vitamin K: 2.19µg (2.08%), Copper: 0.04mg (2.03%), Zinc: 0.3mg (2%), Magnesium: 6.2mg (1.55%), Vitamin D: 0.23µg (1.51%), Vitamin B6: 0.03mg (1.43%), Potassium: 46.71mg (1.33%)