

# Earl Grey & Orange Victoria Sponge Cake

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*Two layers of soft earl grey & orange infused sponge filled with a light orange whipped cream and oozing orange curd.*

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## Ingredients

### Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 250g light brown sugar
- 360g soya milk
- 2 earl grey teabags
- 100g soya based yoghurt
- 120g oil (vegetable or light olive oil)
- Zest and juice from two oranges

### Orange Cream

- 270ml dairy free double cream
- 1 tsp orange extract
- 80g icing sugar

### Orange Curd

- Zest of 3 oranges
- 300g orange juice, freshly squeezed

## Instructions

1. Start by making the orange curd.
2. In a saucepan rub the orange zest into the sugar.
3. Whisk in the cornflour until combined.
4. Next whisk in the orange juice and milk.
5. Place over medium heat and whisk regularly until the mixture thickens. Remove from the heat.
6. Place the cubed butter into a bowl. Pass the orange curd through a mesh sieve over the butter and then whisk until the butter is melted and the curd is smooth. Set aside.
7. Next make the sponge. Preheat the oven to 170 C Fan.
8. Line and lightly grease 2 x 8 inch pans.
9. First start by infusing the milk in the tea. In a saucepan heat the milk until warm then add in the tea bags, gently stirring and pressing the tea bags until brewed. Remove from the heat and leave to cool. Remove the tea bags.
10. Once cool add in the orange juice then transfer to a large bowl. Rub the orange zest into the sugar and then add to the milk mixture along with the rest of the wet ingredients. Sift in the dry ingredients and gently mix until just combined.

- 150 g caster sugar
  - 160g dairy free milk
  - 50g cornflour
  - 60 g dairy free butter, cold and cubed
11. Pour into the tins and bake for 25-30 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
  12. Whilst the sponge is cooling, make the cream.
  13. In a stand mixer or using a handheld whisk, beat the cream until soft peaks begin to form. Add in the icing sugar and orange extract and whip until smooth and creamy.
  14. Assemble the cake by layering the cream followed by the orange curd.
  15. Serve with a dusting of icing sugar.

## Notes

This recipe can be made with dairy products. Choose dairy products with at least 2% fat content for best results.

I used unsweetened soya milk and soya base yoghurt.

