

# Victoria Sandwiches

## Ingredients

4 eggs; their weight in pounded sugar, butter, and flour; 1/4 saltspoonful of salt, a layer of any kind of jam or marmalade.

## Method

Beat the butter to a cream; dredge in the flour and pounded sugar; stir these ingredients well together, and add the eggs, which should be previously thoroughly whisked. When the mixture has been well beaten for about 10 minutes, butter a Yorkshire-pudding tin, pour in the batter, and bake it in a moderate oven for 20 minutes. Let it cool, spread one half of the cake with a layer of nice preserve, place over it the other half of the cake, press the pieces slightly together, and then cut it into long finger-pieces; pile them in crossbars on a glass dish, and serve.

*Source: Mrs Beeton's Book of Household Management (1861)*

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