

Maltesers Chocolate Victoria Sponge Sandwich Cake RECIPE

## Maltesers Chocolate Victoria Sponge Sandwich Cake



<?xml version="1.0"?>

TIME

20 minutes

**INGREDIENTS** 

13 items

**MAKES** 

12 servings

Chocolate cake is sandwiched with raspberry jam, malted milk whipped cream and Maltesers for a fun take on a classic dessert.

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#### **INGREDIENTS**

- 100 g (1 cup) Maltesers, divided
- 166 g (1 1/4 cups) self-raising flour
- 25 g (1/4 cup) unsweetened cocoa powder
- 2 mL (1/2 tsp) baking powder
- 1 mL (1/4 tsp) salt
- 120 g (1 cup) caster sugar
- 76 g (1/3 cup) unsalted butter, softened
- 2 eggs
- 5 mL (1 tsp) vanilla extract
- 60 mL (1/4 cup) skimmed milk
- 125 mL (1/2 cup) whipping cream
- 30 mL (2 tbsp) icing sugar
- 45 mL (3 tbsp) raspberry jam

#### Recipes crafted for gatherings and sharing with others

## **Instructions**

1. 1

Preheat oven to 180°C/350°F/Gas 4. Grease and line two 15 cm (6-inch) round sandwich tins with baking paper.

2. 2

Chop 50 g (1/2 cup) Maltesers balls.

3. 3

In medium bowl, sift together flour, cocoa powder, baking powder and salt.

4. 4

In large bowl, using handheld electric mixer, beat together sugar and butter until light and fluffy. One at a time, beat in eggs until incorporated. Beat in vanilla. Fold in half the flour mixture. Stir in skimmed milk, then fold in remaining flour mixture. Fold in chopped Maltesers.

5. 5

Divide mixture evenly between prepared tins; spread evenly.

6. 6

Bake for 20 to 25 minutes or until tester comes out clean when inserted into centre of cake. Let cakes cool in tins for 10 minutes before turning out onto wire racks to cool completely. Peel off baking paper.

7. 7

In small bowl, using handheld electric mixer with clean beaters, whip cream until soft peaks start to form. Beat in icing sugar until smooth and blended.

8.8

Place 1 cake on serving platter. Spread with jam and half the malted whipped cream. Sprinkle with half the remaining Maltesers. Cap with remaining cake. Dollop with remaining malted whipped cream and sprinkle with remaining Maltesers.

Tip

Substitute raspberry jam with hazelnut spread or caramel sauce if preferred.

#### **NUTRITION INFORMATION**

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Column 1 Column 2

Per 1 serving (1/12 of cake)

Energy 1007 kJ 241 kcal

Fat 11.9g

Saturates 7.0g

Carbohydrate 30.5g

Sugars 18.1g

Fibre 1.2g

Protein 3.8g

Salt 0.6g

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#### **Maltesers Black Forest Torte Chocolate Cake**

Cooking time

15 minutes

Ingredients

15 items

**SEE DETAILS** 

×

## Maltesers Chocolate Baked Cheesecake with Fudge Sauce

Cooking time

60 minutes

Ingredients

15 items

**SEE DETAILS** 

×

### **Maltesers Mini Chocolate Coffee Cupcakes**

Cooking time

20 minutes

Ingredients

12 items

# SEE DETAILS

## **Maltesers Easy Cocoa Brownies**

Cooking time

25 minutes

Ingredients

11 items

**SEE DETAILS** 

**Source URL:** https://www.maltesers.co.uk/recipes/maltesers-cake