



Strawberry Sangria & Rose Petal Victoria Sponge Cake (courtesy of @lelittlegourmand)

Serves 8-10

Prep Time: 1 Hour

INGREDIENTS

For the Loaf

1/2 cup butter (at room temperature)	1/4 tsp baking soda
1 cup white sugar	1/4 tsp baking powder
3 large eggs (at room temperature)	1/3 cup sour cream (removed from fridge 15 minutes before using)
2 tsp vanilla	Jars of Goodness Strawberry Sangria
1 1/2 cups all-purpose flour	Jam
1/4 tsp table salt	

For the Cream Cheese Glaze

1/2 cup icing sugar
1/2 cup butter
1 tin cream cheese

For Garnishing

Strawberries
Rosemary
Rose bud petals

METHOD

- Preheat oven to 160C. Spray an 8x4-inch loaf pan with baking spray and line with a piece of parchment paper
- In a large bowl with an electric mixer or in the bowl of a stand mixer fitted with a paddle attachment, cream the butter with the sugar at medium speed. Add the eggs one at a time and beat in well after each addition, scraping down the sides of the bowl, as needed. Beat in the vanilla.
- In a separate bowl, whisk together the flour, salt, baking soda and baking powder. With mixer on low, add the flour mixture to the butter mixture alternately with the sour cream, starting with 1/3 of the flour, 1/2 of the sour cream, 1/3 of the flour, last of the sour cream, then finally the last of the flour.
- Scrape into prepared 8x4-inch loaf pan and level batter. Bake in preheated oven for 55-60 minutes, or until a tester inserted in the centre comes out clean.
- Slice the cake from the center once cooled, add the jam, the glaze and strawberries and put the top of the cake back.
- Garnish with some more glaze, strawberries, rose petals and rosemary