Air Fryer Victoria Sponge Cake

Description

Who says you need a traditional oven to bake a perfect cake? This **Air Fryer Victoria Sponge Cake** is light, fluffy, and filled with sweet jam and buttercream â?? just like the classic British version. Itâ??s a simple recipe with pantry staples and no complicated steps. Whether youâ??re baking for afternoon tea or just craving a homemade treat, your air fryer can totally handle it!

What Makes This Recipe Great

- **No oven needed** â?? ideal for small kitchens or hot weather.
- **Perfectly golden and soft** â?? the air fryer gives it a gentle bake.
- **Classic flavor** â?? buttery sponge with sweet jam and creamy filling.
- **Beginner-friendly** â?? simple method and easy-to-remember ratios.

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Ingredients

Youâ??ll only need a few basics:

- **200g self-raising flour**
- **200g caster sugar**
- **200g Stork (or softened unsalted butter)**
- **3 large eggs**
- **1 teaspoon baking powder**
- **Splash of milk** *(to loosen the batter slightly)*

For the filling:

- **Jam** (strawberry or raspberry)
- **Buttercream** (or use whipped cream if you prefer)

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How to Make Victoria Sponge Cake in the Air Fryer

1. Prepare the Air Fryer & Cake Tin

Preheat your air fryer to **140Â°C (284Â°F)** using the **bake setting**.
Grease and line a cake tin that fits your air fryer basket. A round 6-inch or 7-inch tin usually works well.

2. Make the Batter

In a large mixing bowl, beat together the **Stork** and **caster sugar** until pale and fluffy.
Add the **eggs**, one at a time, mixing well after each.
Sift in the **self-raising flour** and **baking powder**, then gently fold until combined.
Add a splash of milk to loosen the batter to a smooth, dropping consistency.

3. Bake in the Air Fryer

Pour the batter into the prepared tin and smooth out the top.

- **Bake at 140Â°C for 35 minutes**
- Then increase the temperature to **150Â°C for the final 5 minutes** to give the top a light golden finish.

Check doneness with a toothpick â?? it should come out clean.

4. Cool and Slice

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Let the cake cool in the tin for 10 minutes, then remove and place on a wire rack to cool completely.
Once cool, slice the cake horizontally to create two layers (if baked in a deep tin). If you used two tins, youâ??re ready to assemble.

Filling and Decorating

Spread a generous layer of **jam** over one sponge layer.
Top with a thick layer of **buttercream** (you can pipe it or spread it).
Place the second sponge on top and lightly dust with icing sugar, or leave it plain and classic. â•¤ï¸•

Tips for Success

- **Room Temperature Ingredients:** Ensure your butter and eggs arenâ??t cold â?? this helps the batter mix more evenly.
- **Donâ??t Overmix:** Gently fold the flour in to keep the sponge light.
- **Pan Size Matters:** Make sure your tin fits with space around it for air to circulate in the fryer.
- **No Buttercream?** Mix 100g softened butter with 200g icing sugar and a splash of milk to make your own.

Serving Suggestions

Serve your Victoria sponge with:

- A cup of tea (of course!)
- Fresh berries on the side
- A light dusting of powdered sugar on top

Itâ??s perfect for birthdays, brunches, or just a cozy treat any day of the week.

Storing Leftovers

Store leftover cake in an airtight container at room temperature for up to **3 days**, or refrigerate if using fresh cream.

Final Thoughts

This **Air Fryer Victoria Sponge Cake** proves that you donâ??t need an oven to enjoy a timeless classic. Itâ??s soft, buttery, and filled with everything you love about traditional sponge cake â?? all made in your countertop appliance. Once you try it, youâ??ll want to bake every cake in your air fryer!

Category

1. Uncategorized

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