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## GET OUR 7 DAYS OF LOVE PROGRAM FOR FREE!

Get ready to have a great time learning how to love your spouse! What's that, you already know how? Well, The Dating Divas are here to give you a whole new perspective on delighting your better half with our incredible 7 Days of Love Program... and it's absolutely free when you sign up for our newsletter!

Each day, for the next 7 days, you'll get a super-easy and fun way to connect with your spouse. At the end of this week, no matter how well you thought you knew your spouse, you'll have a whole new way of looking at the ways in which they love to be loved!

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the  
**DATING**  **DIVAS**

STRENGTHENING MARRIAGES, ONE DATE AT A TIME

# THE GREAT FAMILY BAKE-OFF



Welcome to the first episode of The Great Family Bake Off!  
You are just in time for the technical challenge.

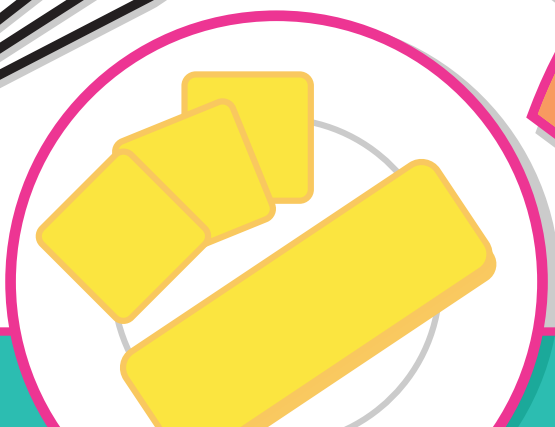
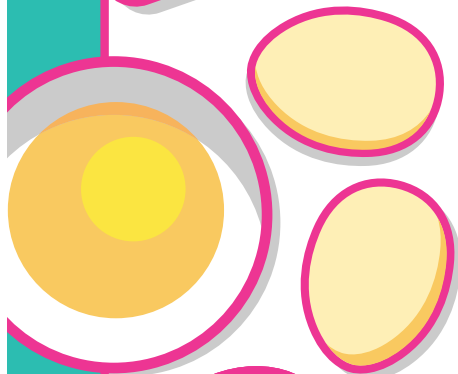
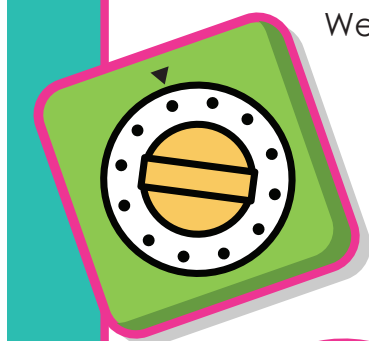
Today you will be making Mary Berry's famous Victoria Sandwich Cake. This British classic was said to be a favorite of Queen Victoria herself!

The judges will be looking for a light, classic sponge cake, jam that is not too sweet, and a delightfully airy buttercream.

A word of advice... use your time wisely, delegate tasks among your family, and do not overbake your cakes.

Use the recipe card to test your skills and attempt this classic cake.  
You have 50 minutes.

**On your marks, get set... BAKE!**



## RECIPE CARD

### MARY BERRY'S FAMOUS VICTORIA SANDWICH CAKE

#### SUPPLIES

(2) 8-inch round sandwich cake tins

#### INGREDIENTS

3 eggs

175g butter ( $\frac{3}{4}$  cup), room temperature

175g sugar ( $\frac{7}{8}$  cup)

*(The British recipe calls for caster sugar. Use this instead if you can find it. If not, be sure to mix granulated sugar a little extra to achieve the same results.)*

A dash of powdered sugar for dusting the finished cake

*(Again, the original recipe calls for caster sugar.)*

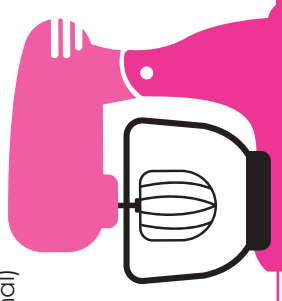
$\frac{3}{4}$  t. vanilla extract

175g (about 1 cup) self-raising flour

1 T. warm water

$\frac{6}{8}$  T. raspberry jam

150ml (or  $\frac{2}{3}$  cup) whipping cream, well chilled (optional)



#### INSTRUCTIONS

None - good luck!

## GRAND REVEAL CODE



# TIME IS UP!

**BAKERS,**  
step away from your cakes!

*It's time for your creations to be judged.  
Scan the QR code below to see what your cake  
should look like, and for the full recipe.*

