

How to make a gluten free Victoria Sponge

Ingredients:

<i>Cake tin diameter</i>	<i>2 x 20cm/8"</i>
<u><i>CAKE</i></u>	
<i>Gluten free self raising flour</i>	<i>250g</i>
<i>butter, softened</i>	<i>250g</i>
<i>Eggs</i>	<i>5</i>
<i>caster sugar</i>	<i>250g</i>

Filling

<i>Jam</i>	<i>5 tbsp</i>
<i>Buttercream</i>	<i>140g/5oz butter, softened 80g/10oz icing sugar 1-2 tbsp milk ¼ tsp vanilla extract</i>

Method:

Sponge cake

- 1. Line the tins with parchment and oil the edges. Pre-heat the oven.*
- 2. Sieve the flour into a large bowl.*
- 3. Add the butter, eggs and sugar and beat well.*
- 4. Divide the mixture between the prepared baking tins.*
- 5. Bake for the time shown according to the tin size, until the cakes are just brown and start to come away from the side of the tin.*
- 6. Turn the cakes out on to a wire rack, peel off the paper and leave to cool.*

Filling

1. Spread buttercream filling onto one cold sponge.
2. Spread the jam on top of the buttercream filling.
3. Place the second sponge on top.
4. Sieve the icing sugar over the cake.

Equipment

8" round tins, mixing bowl and parchment paper

Temperature

180 °C, Fan 160 °C, 350 °F, Gas 4

Cooking time

8" - 35-40 minutes

By Zac.S
