

Sponge Cake

SERVES 8



Ingredients

- 170g self-raising flour (if making chocolate flavour then replace 30g of the flour with cocoa powder)
- 3 eggs
- 170g dairy free margarine
- 170g caster sugar
- Vanilla , almond or lemon essence

Directions

- Grease and base line 2 non-stick sandwich tins. Pre-heat the oven to 180°C, 350°F
- Cream together the margarine and sugar.
- Gradually add the eggs one at a time and mix lightly. Add the essence.
- Fold in the flour gently. Divide evenly between the two tins. Bake for 25mins until light and springy to touch and the edges have come away from the side of the tins. Turn out onto a wire rack to cool immediately.
- When completely cooled sandwich together with jam and/or icing. Decorate as desired (see 'Buttercream' icing recipe)

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Ideas:

- Sandwich together with vanilla icing and strawberry halves. Dust with icing sugar.
- Add the zest of half a lemon to the sponge mix. Sandwich together with lemon curd* and top with glace icing made from icing sugar and lemon juice.
- The same mixture can be used to make cupcakes. Just reduce the baking time to around 15 mins.



Lactose & Galactose Free Recipe