Loprofin Basic Cake Recipe

Ingredients

50g/2oz hard margarine or value butter, at room temperature

50g/2oz caster sugar

1 teaspoon vanilla essence

115g/4½oz Loprofin Low Protein Mix

1 teaspoon Loprofin Egg Replacer

1 teaspoon baking powder

100ml/3½oz Loprofin Milk

17.5cm (7") round sandwich tin, lightly greased and base lined

Oven temperature: 190°C/375°F/Gas Mark 5

Method

1. Place the margarine, sugar and vanilla essence in a large bowl, beat for 1-2 minutes, until light in texture and creamy coloured.
2. Thoroughly mix together the Loprofin Low Protein Mix, Loprofin Low Protein Egg Replacer and baking powder. Stir into the creamed mixture alternately with the Loprofin PKU Milk, until a soft smooth batter is achieved. Do not overbeat.
3. Transfer the mixture to the prepared tin and level the surface.
4. Bake the cake in a preheated oven for 15 minutes, until well risen and firm to touch. The cake will be very pale in colour.
5. Cool in the tin for 5 minutes before transferring onto a wire rack.
6. When cold the cake may be split and sandwiched with jam or buttercream*, the top may be iced or dusted with icing sugar.

Optional Flavourings

1. Grated rind of 1 small orange
2. Grated rind of 1 small lemon or lime
3. 1 teaspoon coffee granules, dissolved in the Loprofin PKU Milk
4. ½ teaspoon sweet spice – i.e. mixed spice
   , nutmeg or cinnamon