Syrup Sponge

Ingredients

50g hard margarine, at room temperature

50g caster sugar

1 teaspoon vanilla essence

115g Loprofin Mix

1 teaspoon Loprofin Egg Replacer

1 teaspoon baking powder

100ml Prozero Milk

200g golden syrup

1 litre ovenproof bowl

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

Method

1. Place the margarine, caster sugar and vanilla essence into a large bowl and beat the mixture for 1-2 minutes until light in texture and creamy coloured.
2. In a separate bowl, mix together the Loprofin Mix Loprofin Egg Replacer and baking powder
3. Stir the mixture into the creamed mixture along with the SnoPro and mix together until a soft smooth batter is achieved. Do not over beat.
4. Place the golden syrup in the bottom of the ovenproof bowl and cover with the cake mixture
5. Place the cake in a preheated oven for 20-30 minutes, until the cake rises and is firm to touch.
6. The cake will be a very pale colour.