



Basic Cake Recipe, then add the contents of your choice

Before you commence pre-heat the oven to 190°C/375°F/Gas Mark 5.

Then prepare your baking tins.

For a sandwich cake grease and base line 2 x 20cm (8inch) sandwich tins

For fairy buns place 12 - 18 paper cake cases in tartlet tins.

Ingredients. See other ingredients below to make flavoured fillings

150g (6oz) Juvela Gluten Free Mix

150g (6oz) caster sugar

150g (6oz) soft margarine

3 medium beaten eggs

Jam of your choice or butter cream for filling

Method

1. Put the Mix, caster sugar, soft margarine and the 3 beaten eggs into a large bowl.

2. Beat all together until light and fluffy.

3. Divide the mixture into the 2 sandwich tins or into the cake cases and bake in the pre-heated oven.

For the sandwich cake bake for 20 - 25 minutes.

For the fairy buns bake for 10 - 15 minutes.

4. Once the cakes have cooled they can be filled with the jam of your choice or the butter cream.

- For butter cream, cream together 25g (1oz) butter with 50g (2oz) icing sugar until light and fluffy.

- For vanilla add a few drops of vanilla essence.

- For chocolate replace 15g (½ oz) of icing sugar with 15g (½ oz) cocoa.

5. Various other flavours can be added simply by following one of the following-

- 2tsp of coffee granules blended into a paste with hot water and 50g (2oz) of chopped walnuts.

- 1 grated orange and lemon rind.

- 2 tsp ground ginger and/or 50g (2oz) chopped glace ginger.

- 50g (2oz) chopped glace cherrie finely chopped.

- replace 25g (1oz) Mix with 25g (1oz) cocoa or add 50g (2oz) melted chocolate.