



## Cake Making

### **The classic Victoria Sandwich Cake**

can be made in a matter of minutes. Using the all-in-one method you can create a delicious light sponge, that would be an ideal base for a birthday cake or to serve with morning coffee or afternoon tea\_\_\_or both!.

### **Basic Cake Recipe**

Before you start, pre-heat the oven to 190oC/375oF/Gas Mark 5 and prepare your tins.

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

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

Simply place 150g (6 oz) JUVELA Gluten-Free Mix, 150g (6 oz) caster sugar, 150g (6 oz) soft margarine and 3 medium beaten eggs, into a large bowl.

Beat together until light and fluffy. Divide the mixture between sandwich tins or cake cases and bake in a pre-heated oven, for sandwich cake: 20 – 25 minutes, fairy buns: 10 – 15 minutes.

Once the cakes have cooled they can be filled with jam and butter cream.

### **Buttercream**

Cream together 25g (1 oz) butter with 50g (2 oz) 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.

**NB** if using to fill a Victoria Sandwich Cake, double the above quantity.