

## Victoria Sponge with Buttercream

Serves 8 - 10



350g self-raising flour  
1 teaspoon bicarbonate of soda  
A pinch of salt  
225g caster sugar  
250 – 300ml dairy free milk alternative  
15ml (1 tablespoon) white wine vinegar  
100g dairy-free margarine, melted  
A few drops vanilla extract  
Raspberry jam

### Dairy-free buttercream

120g dairy-free block margarine  
240g icing sugar  
A few drops vanilla extract

1. Line 2 x 8 inch (20cm) round cake tins with baking parchment.
2. Preheat oven to 180°C /160°C fan oven / gas mark 4.
3. Weigh the self raising flour, bicarbonate of soda, salt and caster sugar into a large mixing bowl.
4. Measure 250ml dairy-free milk alternative and stir in the white wine vinegar. Stir in the melted dairy free margarine.
5. Whisk the liquid into the dry ingredients with a hand whisk until you have a smooth thick batter. Add more milk alternative if necessary, the mixture should be a thick pourable batter.
6. Whisk in a few drops of vanilla extract.
7. Divide the mixture between the cake tins and bake in the centre of the oven for 30 minutes until golden brown and a knife inserted into the centre comes out clean. Leave to cool in the cake tins for 10 minutes. Place a plate on top and turn the sponge out onto the plate. Place a cooling wire on top of the sponge and turn the sponge the right way up on the cooling wire.

\*for a chocolate cake – replace 35g self-raising flour with 35g cocoa powder. You will need to add a drop more plant-based milk.

\*For gluten free cupcakes – replace the self-raising flour with 175g gluten-free flour, 175g gluten-free oat flour and 2 teaspoons baking powder. Sieve together with the bicarbonate of soda before adding the sugar.

This mixture can also be used to make 18 large or 24 small cupcakes.

### **For the buttercream**

1. Cut up the dairy-free margarine into small pieces into a large mixing bowl. Beat to soften, ideally with an electric mixer. Add the icing sugar, a little at a time until fully incorporated.
2. Add a few drops of vanilla and beat until soft.
3. If the mixture is too thick, add a drop of cooled boiled water until the correct consistency.

To assemble:

1. Place one of the sponges onto your chosen plate or cake stand.
2. Cover with a generous layer of raspberry jam and buttercream.
3. Carefully place the other sponge on top and dust with icing sugar.

Tips:

Soya milk works best as the milk alternative in this recipe.

If the sponge is dense, add more milk alternative next time you make it.

If using soft dairy-free margarine for the buttercream, add four times as much margarine to prevent the mixture from splitting. This will be very sweet so less buttercream will be needed to fill the cake. Use block margarine if available.