

Gluten Free - Spiced Crab Apple Cake

20cm round cake

for the sponge

175g gluten-free plain flour
175g gluten-free oat flour
2 teaspoons gluten-free baking powder
1 teaspoon bicarbonate of soda
pinch salt
3 teaspoons mixed spice
225g caster sugar
15ml (1 tablespoon) white wine vinegar

250 – 300ml plant-based milk
100g dairy-free margarine, melted
vanilla extract
Crab apple jelly

Dairy free buttercream

100g block dairy-free margarine
200g icing sugar
Vanilla extract

1. Line 2 x 8 inch (20cm) round cake tins with baking parchment. Preheat oven to 180°C /160°C fan oven / gas mark 4.
2. Weigh the gluten-free plain flour, gluten-free oat flour, baking powder, bicarbonate of soda and mixed spice into a food processor and blend together for 20 seconds. Alternatively, stir then sieve together at least twice to fully distribute the baking powder.
3. Add the caster sugar and salt and stir together.
4. Melt the dairy-free margarine. Add the plant-based milk and vinegar. Stir into the dry ingredients with the vanilla. It should be the consistency of a smooth thick batter. Add more plant-based milk if necessary.
5. Divide the mixture between the cake tins and cook 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 on a wire rack.
6. For the buttercream
In a large mixing bowl, mix the dairy free margarine to soften, stir in the icing sugar a little at a time until the icing sugar is incorporated (an electric mixer can be used).
7. Add a few drops of vanilla extract.
If the mixture is too thick, add a drop of cooled boiled water until the correct consistency. Use as desired.
8. To assemble: The cake is quite crumbly - place a plate on top of the cake tin and turn the sponge out onto the plate. Turn the right way up onto the serving plate. Cover with a generous layer of crab apple jelly and buttercream. Carefully place the other sponge on top and dust with icing sugar.



