

Sticky Toffee Cake

Gluten free & vegan



for the sponge

170g gluten-free plain flour
170g gluten-free oat flour
2 teaspoons gluten-free baking powder
1 teaspoon bicarbonate of soda
pinch salt
150g dates, chopped
225g soft dark brown sugar
15ml (1 tablespoon) white wine vinegar
250 – 300ml plant-based milk
100g dairy-free margarine, melted
vanilla extract

for the Sauce

150g soft dark brown sugar
150g golden syrup
150g coconut cream (from a tin of coconut milk)

1. The day before, place a tin of coconut milk into the fridge.
 2. Preheat the oven to 180°C / 160°C fan oven / 350°F / gas mark 4. Line an 8 inch round cake tin with greaseproof paper.
 3. Weigh the gluten-free plain flour, gluten-free oat flour, baking powder and bicarbonate of soda, into a large mixing bowl. Stir then sieve together at least twice to fully distribute the baking powder. Alternatively blend together in a food processor.
 4. Add the soft light brown sugar and salt and stir together.
 5. Chop up the dates and stir into the dry ingredients.
 6. Melt the dairy-free margarine. Add the plant-based milk and vinegar. Stir into the dry ingredients with the vanilla. The mixture should be the consistency of a smooth thick batter. Add more plant-based milk if necessary.
- Pour the mixture into the cake tin. Bake for 30 minutes until a knife inserted comes out clean.

Sauce

1. Open the tin of coconut milk. There will be a solid part and a liquid part. Spoon 150g solid coconut into a saucepan. Add the dark brown sugar and golden syrup.
2. Place the saucepan over the heat and stir to dissolve the sugar and melt the margarine. Once melted, boil for a minute to thicken. Leave to cool. Pour over the cake and allow to soak in.

Alternatively serve the sponge warm with warm sauce.