



Vegan Victoria Sponge Cake

about 8 - 10 slices



Easy

up to 20 Min.



Ingredients:

For the Sponge:

300 ml Soy Milk
15 ml Lemon Juice (1 tbsp, juice of 1/2 a lemon)
400 g Self-Raising Flour
5 g Dr. Oetker Baking Powder (1 tsp)
200 g Caster Sugar
150 g Light Brown Sugar
200 ml Vegetable Oil
15 g Dr. Oetker Madagascar Vanilla Paste (1 tbsp)

To Decorate:

about 200 g Dr. Oetker Vanilla Buttercream Style Icing
100 g Strawberry Jam
15 g Icing Sugar (1 tbsp, to dust)

1 For the Sponge:

Preheat the oven to 180°C/160°C/Gas Mark 4. Grease and Line 2x8" round cake tins. Mix together the soya milk and lemon juice until it begins to curdle and thicken, leave to one side.

2 In a large bowl mix together the flour, Baking Powder and sugars until well combined.

3 Add the oil, Vanilla Paste and soya milk mixture, stir until the mixture is just combined.

4 Divide the mixture between the prepared cake tins and smooth the tops. Bake for 25-30 minutes, until golden brown and a skewer inserted into the centre of the cake comes out clean. Leave the cakes to cool in the tin for 10 minutes and then remove and leave on a wire rack to cool completely.

5 To Decorate:

Once your cakes are cool, use a serrated knife to cut the domed top off one of the cakes so it is flat. Stir the buttercream in the tub to loosen and then place in the flat cake and smooth out with a palette knife.



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- 6 Place the jam on top of the buttercream and smooth out to cover the cream, leave a small gap at the edge of the buttercream as the jam will spread out further when you put the next cake layer on.

- 7 Place your next cake layer on top of the jam and buttercream. Dust with a sprinkling of icing sugar. You are now ready to serve your Vegan Victoria Sponge Cake!

Tip from the Test Kitchen

- Why not try lemon curd instead of the jam for a more citrusy flavour!

