

Foodie Fridays

Lets Cook With Chef...

VEGAN STRAWBERRY CAKE

Ingredients	Method	Time
<p>FOR THE SPONGE:</p> <p>200g Dairy-Free Butter, 300g Caster Sugar</p> <p>1 Chia Egg (1tbsp chia seeds mixed w/ 3tbsp water)</p> <p>200g Soya Yogurt, 200g Strawberry Puree</p> <p>4 tbsp non-dairy milk of your choice</p> <p>1 tsp Strawberry Extract (optional)</p> <p>400g Self-Rising Flour, 1 tsp Baking Powder</p> <p>Pink Colouring (optional)</p> <p>FOR THE BUTTERCREAM:</p> <p>400g Icing Sugar, 150g Dairy-Free Butter</p> <p>50g Strawberry Puree</p>	<p>Instructions</p> <ol style="list-style-type: none"> 1. Preheat oven to 180C/350F/ Gas 4. Grease and line four shallow 6-inch cake tins. 2. Beat together the butter and sugar until pale and fluffy. Beat in the chia mixture 3. Stir in the Soya Yoghurt, strawberry puree, non-dairy milk and strawberry extract until well combined. Then stir in the flour, and baking powder 4. Divide the mixture between the four tins. Fill two tins with the normal mixture and use the pink colouring to colour the remaining two layers if you prefer. 5. Bake for 20-25 minutes, until skewer inserted comes out clean. 6. When cooked, remove from the oven and leave in the tin for 5-10 minutes. Then turn out and cool on a wire rack. 7. Meanwhile, make the buttercream. Sift the icing sugar into a bowl, add the remaining buttercream ingredients, and beat together well. 8. When cakes are completely cool, spread a layer of buttercream on each sponge and stack them. Then cover the stacked cake with the remaining buttercream. <p>Enjoy!!</p>	<p>Serves: 8</p> <p>Prep time: 25 mins</p> <p>Cooking time: 20-25 mins</p> <p>Total time: 45-50 minutes</p>

Guiding Hands Organisation CIC-Giving You That Extra hand

