

HOW TO USE BAKING POWDER

Use baking powder according to your recipe. For recipes calling for baking soda use FREEE Bicarbonate of Soda. To make **Self**

Raising Flour, measure 100g FREEE Plain White Flour, add 2 tsp FREEE Baking Powder, stir and sieve into another bowl.

ALL-IN-ONE SPONGE SANDWICH CAKE

Oven 180°C, Fan 160°C, 350°F, Gas 4

200g FREEE Plain White Flour

4 tsp FREEE Baking Powder

3 Eggs

150g Caster sugar

150g Butter, softened

4 tbsp Milk

4 tbsp Jam

1 tsp Icing sugar

1. Pre-heat the oven. **2.** Rub butter inside two 15cm/6" round cake tins. **3.** Sieve the flour and baking powder into a bowl. **4.** Break the eggs into the bowl, add the sugar, butter and milk. **5.** Beat thoroughly. Divide the mix between the tins and smooth the top. **6.** Bake for 30-35 minutes. **7.** Turn out the cakes. **8.** When cold, sandwich with jam and dust with icing sugar.



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FREE FROM GLUTEN

baking powder



HOME
BAKING &
COOKING

All-in-one sponge cake
recipe on reverse. A classic raising agent for adding to plain flour when making cakes, scones and puddings.



GLUTEN FREE
Baking Powder

Ingredients: raising agents (mono calcium phosphate, sodium bicarbonate), corn starch*.

*Organic produce: 100%

GB-ORG-05.

Best before: see base.

Storage: replace lid & store in a cool dry place.

Packaging material: PP tube, PS lid, paper label. Packed in the UK.



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