

322

13

105

50

105

49

22

180

246

22



sponge cake mix



VICTORIA SPONGE CAKE

Oven 170°C, Fan 150°C, 325°F; Gas 3
Preheat oven, bake for 30-35 minutes

SPONGE
350g FREEE Sponge Cake Mix
3 eggs
100g oil
100ml milk
two 18cm/7inch oiled cake tins

FILLING
4 tbsp jam
150ml whipped cream
1 tsp icing sugar

1. Put the sponge mix into a mixing bowl, break the eggs into the bowl, add the oil and milk and mix into a smooth batter. 2. Divide the mixture between two 18cm/7inch oiled cake tins and bake for 30-35 minutes then cool on a wire rack. 3. When cold, spread the base of both sponges with jam and cream then sandwich them together. 4. Sift icing sugar over the cake before serving.

18 CUPCAKES

Oven 170°C, Fan 150°C, 325°F; Gas 3
Preheat oven, bake for 20-24 minutes

SPONGE
350g FREEE Sponge Cake Mix
3 eggs
100g oil
100ml milk
cake cases
muffin or tart tray

BUTTER CREAM
100g butter
200g icing sugar
1 tsp vanilla extract

1. Put the sponge mix into a mixing bowl, break the eggs into the bowl, add the oil and milk and mix into a smooth batter. 2. Stand cake cases in a muffin or tart tray. 3. Divide the sponge mixture between the cases and bake cakes for 20-24 minutes. 4. Mix together the butter, icing sugar and vanilla then spread over the cold cakes.

PLANT SWAPS

Swap milk, butter and cream for plant-based alternatives. For 3 Eggs; mix 100ml soya milk with 4 teaspoons apple vinegar and stir to curdle. Put the sponge mix into a mixing bowl, add a teaspoon of baking powder followed by the curdled milk, oil and milk from the recipe, and mix until smooth. Bake these sponges at 180°C, Fan 160°C, 350°F, Gas 4 for 30-35 minutes.



GLUTEN FREE Sponge Cake Mix

Ingredients: flour blend (rice, potato, tapioca, maize), sugar, raising agents (mono-calcium phosphate, sodium bicarbonate), thickener (xanthan gum).
Made in the UK with EU & non-EU rice.

Best before: see bottom of pack.

Storage: store in a cool dry place.

Always cook flour before consumption.

Nutrition	
Typical values	Per 100g as sold
Energy	1519kJ 358kcal
Fat	<0.1g
of which saturates	<0.1g
Carbohydrate	87g
of which sugars	31g
Fibre	0.5g
Protein	2.5g
Salt	0.66g

350g e



UK Doves Farm Foods Ltd,
Salisbury Road, Hungerford, RG17 0RF, UK
EU G-Free Alimentare Srl,
Via Giuseppeina 124, 26048 Sospiro, Cremona, IT

@FreeeFoods
freee-foods.co.uk



sponge cake mix

GLUTEN FREE

Makes one layer cake or 18 cupcakes

new RECIPE



Serving suggestion.

PLANT SWAPS
see back of pack

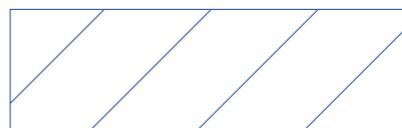
JUST ADD EGGS, OIL & MILK

V1



5 011766 010887 >

Best before:



Whatever the occasion, I always look forward to sharing a cake with my family and friends. Equipped with this quick and easy Sponge Cake Mix and a few store cupboard ingredients, you can easily whip up deliciously light cakes to be loved by all - and no one needs to know they're gluten free!

Clare
FOUNDER. FREEE



Why not try some of our other mixes?



Scan me to see more mixes and recipes

EPS504256

Colours: cmyk process

Finish: Matt varnish on uncoated board



NOTE!

Imported linked file: **Shadow.psd** needs to be transparent over placed illustrations and is currently set to > Transparency > Multiply