



Gluten Free Victoria Cake

To make Kavanagh's light and fluffy Gluten Free Victoria Cake you will need...

Ingredients

- 12oz/340g salted butter (room temperature)
- 12oz/340g caster sugar
- 12oz of Gluten Free self-raising flour
- 7 eggs, beaten
- 1 heaped tsp baking powder
- Splash of milk
- 1/2 tsp Xanthan gum

For the Filling

- 1 tsp vanilla extract
- Jam
- Whipped cream
- Icing sugar



Method

Preheat your oven to 180C/fan 170C

1. Grease and line two 20cm/8 inch cake tins. We like to use parchment paper liners for ease and love the pleated edge it gives our sponge
2. Whip together the butter and sugar until light and fluffy, spend 3-5 minutes doing this, it's well worth the effort
3. Then add the eggs, vanilla and flour and mix until everything is combined and has a creamy consistency
4. Fold in the baking powder, Xanthan Gum and milk into the mixture and divide equally between the two tins. You could use your scales for this part if you wanted to get them spot on
5. Place both tins in the centre of the oven and bake. After 15 mins reduce the temperature to 170C/fan 160C fan and bake for a further 10-15 mins
6. Test both cakes with a skewer, if it comes out wet it needs a little longer. When baked, turn them out and cool the cakes on a rack
7. To finish, spread your favourite jam on the bottom layer and top with lashings of whipped cream. Place the second sponge carefully on top, dust with icing sugar and enjoy with a pot of tea

Please tell us how you got on making it, send us pictures or tag us on social media we would LOVE to see your finished bake!