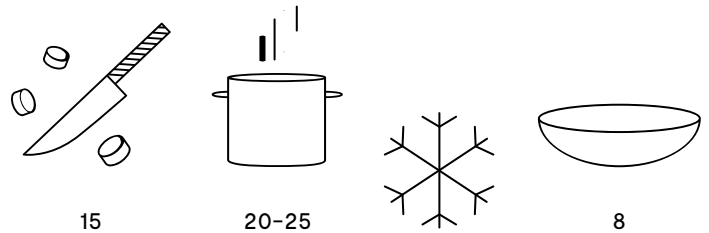




Victoria Sponge Cake

Fit for a queen, our Victoria Sponge Cake is bursting with flavour.



Ingredients

For the cake:

4 Eggs
3 tbsp The Groovy Food Company Virgin Coconut Oil
(melted and then cooled)
350g Natural yoghurt
320g Spelt flour (sifted)
1 tbsp Baking powder

For the filling:

300g Natural yoghurt
100g Raspberry jam

For the garnish:

Handful of fresh blueberries, raspberries and
strawberries
Finish with a dusting of icing sugar

Directions

1. Preheat the oven to 180° C, and prepare/line two springform cake tins.
2. Whisk eggs, combine with the melted coconut oil and yoghurt in a bowl until creamy.
3. Add the spelt flour and baking powder. Continue to mix until it forms a batter.
4. Spread the batter evenly between both tins.
5. Bake for 20-25 mins, or until golden-brown on top and a skewer inserted in the middle comes out clean.
6. Remove from oven and cool for 5 mins before removing from tin and peeling off paper. Set aside and cool on a wire rack.
7. Once completely cooled, spread the top of your bottom cake with with jam. Then gently add a layer of yoghurt and sandwich with your top cake.
8. Decorate with fresh fruit and dust with icing sugar.