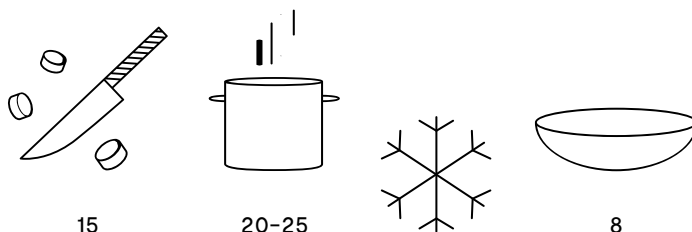




Victoria Sponge Cake

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 jam. Then gently add a layer of yoghurt and sandwich with your top cake.
8. Decorate with fresh fruit and dust with icing sugar.