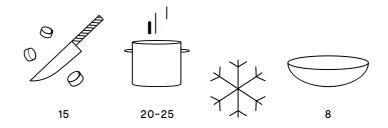




## Victoria Sponge Cake

Fit for a queen, our Victoria Sponge Cake is burtsing 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**

- 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.
- 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.