

## **Gluten-free Vanilla Cupcakes or Victoria Sandwich**

**(Can also be made nut-free, dairy-free or vegan)**

### **INGREDIENTS:**

180 g caster sugar  
2 medium eggs, at room temperature, or vegan substitute  
1 teaspoon good quality vanilla extract  
1 teaspoon glycerine  
175 g gluten-free self-raising flour, (or 125g gf flour and 50 g ground almonds)  
1.5 teaspoons gluten-free baking powder  
0.5 teaspoon Xanthan gum  
130 ml sunflower oil  
130 ml whole or semi-skimmed milk (or a non-dairy or vegan substitute)

### **METHOD:**

Preheat the oven to 180°C/gas mark 4. Place 16 - 18 paper bun cases in a bun tin/tins.

Place the caster sugar, eggs, vanilla essence and glycerine in a large mixing bowl, and whisk on high speed for 3 - 4 minutes until thick.

Meanwhile, combine the flour, (must be gluten-free flour), baking powder and Xanthan gum together and mix really well, then sieve them into the egg mixture and fold in. Next, mix the oil and milk together in a jug, then add to the egg mixture and stir well with a spatula, but do not whisk. The mixture should thicken.

When the mixture has thickened, divide it evenly between the bun cases. Bake for 15-20 minutes until well risen to the top of the paper cases. Test that a sharp knife comes out clean. Cool on a wire rack, and when completely cold, ice and decorate however you like.

**To make a Victoria Sandwich cake, increase the ingredients as follows:**

270 g caster sugar  
3 eggs or vegan substitute  
1.5 teaspoons vanilla extract  
1.5 teaspoons glycerine  
263 g gluten-free self-raising flour, or 200 g gf flour and 63 g ground almonds  
2 teaspoons gluten-free baking powder  
1 teaspoon Xanthan gum  
195 ml sunflower oil  
195 ml milk or non-dairy substitute

Divide the mixture between 2 greased and lined cake tins, and bake at 180°C for 25-30 minutes. Test with a sharp knife. Fill with buttercream or non-dairy substitute.

Vary the flavour by leaving out the vanilla, and adding cocoa, or Camp coffee essence and chopped walnuts, to the cake mixture. Flavour the buttercream accordingly.

\*\*\* This recipe is only successful with gluten-free flour.