

Vegan Victoria Sponge Recipe

200g self-raising flour
1/2 tsp bicarbonate of soda
125g Vegan caster sugar
60ml sunflower oil
200ml soya or oat milk
1 and 1/2 tbsp golden syrup
1 tsp vanilla extract
3 tbsp strawberry jam



Method

1. Preheat the oven to gas 4, 180°C.
2. Grease and flour the sides and line the base of 2 sandwich tins
3. Sift the flour, bicarbonate of soda and sugar into a large mixing bowl and mix together. Whisk together the sunflower oil, milk, golden syrup and vanilla in a jug and pour the mixture into the dry ingredients, then whisk using a hand-blender for 2 mins until thick and creamy.
4. Spoon the mixture into the prepared cake tins and bake for 35-45 mins until risen and cooked through. Remove from the oven and leave to cool for 15mins in the tin, then remove and leave to cool completely on a wire rack.
5. Spread the jam evenly over one half of the cake and sandwich sponges together