



ROYAL
VOLUNTARY
SERVICE

VICTORIA sponge cake!

SERVES 8

Time to prepare: 50 mins

Time to cook: 30 mins

Dietary requirements: Dairy-free, Egg-free, Vegan

Ingredients - for the sponge

1¼ cups/310ml almond milk

1 tbsp apple cider vinegar

The liquid from 1 x 400g tin chickpeas

8 tbsp vegan butter, softened to room temperature

1½ cups/335g/generous 11¼oz granulated sugar

2 tsp pure vanilla extract | 2¾ cups/300g/10½oz flour

1 tbsp baking powder

½ tsp salt

Ingredients - for the buttercream

1 cup (16 tablespoons) vegan butter, softened to room temperature

4 cups/480g/generous 1lb icing sugar

1 tsp pure vanilla extract

1–2 tbsp almond milk or vegan milk

Method

1. Preheat the oven to 180°C/360°F/gas mark 4. Grease two 23cm cake tins and line with greased parchment paper. Sprinkle lightly with flour.
2. In a measuring cup, combine the almond milk and vinegar. Let it sit for a few minutes until it curdles.

3. Drain the chickpeas to collect the liquid from the can. With a handheld mixer, mix on low-to-medium speed for about 1 minute, until light and foamy. Set aside.
4. In a large bowl, add the softened butter and sugar. Stir to combine.
5. Beat on medium speed with the handheld mixer for about 3 minutes or until light and fluffy. Add the vanilla extract and combine.
6. Using a low speed, add the almond milk mixture and aquafaba and mix. Next add the flour. Sprinkle the baking powder and salt on top of the flour and mix on low for 1 to 2 minutes, until well combined.
7. Divide the batter equally between the cake tins. Bake for 30–35 minutes, or until a knife inserted comes out clean.
8. Let the cake cool in the cake tins for 5–10 minutes.
9. To remove from the tins, run a knife around the edges to loosen, then carefully invert the cakes onto your hand. Remove the parchment paper and place on a wire rack to cool completely.

For the Buttercream

10. Using a mixer, beat the vegan butter for about 2 minutes, until light and fluffy. Reduce the speed, then add in 2 cups of icing sugar, and the vanilla extract.
11. Beat on low, then switch to medium speed and beat for a couple of minutes until light and fluffy.
12. Add in the remaining icing sugar and mix. If the buttercream seems too thick, add more milk. If the buttercream seems too thin, add more icing sugar until a desirable consistency is reached.
13. Spread the buttercream evenly on the bottom cake layer. Place the second cake layer on top. Top the second layer with more buttercream, and ice the sides as well. Decorate as desired and serve.

Chef's Tip!

This recipe can be easily adapted. For example, add lemon juice and zest to the buttercream, and fill with vegan lemon curd instead of jam to make a tasty lemon-flavoured cake instead.

Pop into fridge – preferably for 24 hours, - to mature, and eat at room temperature. They'll stay fresh and tasty for up to seven days in the fridge.

OUR THANKS TO OLLY BRAGG

For his recipes and tips above to make the perfect vegetarian food.

 vegetarianforlife.org.uk

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