



Spooky Saluki sponge cake

Ingredients

400g self-raising flour
1 1/4 tsp bicarbonate of soda
250g caster sugar
115ml sunflower oil
400ml dairy-free milk, such as almond or soya
3 tbsp golden syrup
2 tsp vanilla extract
4 tbsp strawberry jam
150g strawberries to decorate

For the buttercream

200g dairy-free spread, plus extra for greasing
175g icing sugar
1 tbsp vanilla extract

Instructions

Preheat the oven to 180°C/Gas 4. Grease the sides and line the base of 2 x 23cm (9 inch) loose-bottomed cake tins.

Sift the flour, bicarbonate of soda and sugar into a mixing bowl and mix together. Whisk together the sunflower oil, milk, syrup and vanilla in a jug and pour the mixture into the dry ingredients, then whisk using a hand-blender until thick and creamy.

Spoon the mixture into the prepared cake tins and bake for 35–45 minutes until risen and cooked through. Remove from the oven and leave to cool for 15 minutes in the tin, then remove and leave to cool completely on a wire rack.

Meanwhile, make the filling: beat together the spread, icing sugar and vanilla in a mixing bowl, cover and leave in the fridge to firm up until needed.

Spread the jam evenly over one half of the cake, followed by two-thirds of the cream mixture. Top with the second cake, spread the remaining cream on top and decorate with the strawberries.