Eggless sponge cake

⏱ 60 minutes

👤 8 people

Ingredients

- 170 g plain flour
- 3 tsp baking powder
- 70 g margarine
- 65 g sugar
- 1 tbsp golden syrup
- 135 ml milk

Method

1. Heat the oven to 195°C/Gas Mark 5.

2. Grease a deep seven-inch cake tin.

3. Sieve the flour and baking powder into a bowl.

4. Mix the margarine, sugar and golden syrup together in a large bowl, until light and fluffy.

5. Gradually add a small amount of flour and milk, until they have both been fully added and the mixture is smooth and easy to stir. Add a little extra milk or water if you think the mixture is not smooth enough.

6. Pour the mixture into the cake tin and bake in the oven for 20–25 minutes, or until the cake has risen and is golden brown.

7. Remove the cake from the oven and let it cool. Place on a serving plate ready to enjoy!

⚠ Caution: Check for allergies.