

Birthday Cake

0 exchanges



Ingredients (Serves 12):

50g (2oz) hard margarine (room temperature)

50g (2oz) caster sugar

1 tsp vanilla essence

115g (4oz) **Loprofin Mix**

1 tsp **Loprofin Egg Replacer**

1 tsp baking powder*

100ml **Sno-Pro** or **Loprofin Drink****

Optional flavourings:

Grated rind of 1 small orange

Grated rind of 1 small lemon or lime

½ tsp sweet spice (e.g. mixed spice, nutmeg or cinnamon)



Equipment: Round sandwich tin, lightly greased, baking parchment paper and a large bowl



Method:

1. Place the margarine, sugar and vanilla essence in a large bowl. Beat for 1–2 minutes, until light and creamy in texture.
2. Thoroughly mix together the Loprofin Mix, Loprofin Egg Replacer and baking powder. Stir the Loprofin Drink or Sno-Pro into the creamed mixture until a soft smooth batter is achieved. Do not over beat. Add flavour at this stage if desired.
3. Transfer the mixture to the prepared tin and level the surface.
4. Bake the cake in a preheated oven for 15 minutes, until well risen and firm to touch. The cake will be very pale in colour. Cool in the tin for 5 minutes before transferring onto a wire rack.
5. When cooled, decorate cake as desired.

**Please check the protein levels on food labels.*

***1 carton of Loprofin Drink contains ½ an exchange.*