

Lemon & Blueberry Sponge Cake

• RECIPE •

As part of our Week of Thinking WeAreOne event, we are encouraging pupils to explore healthy and tasty foods. Eating well and getting good nutrition helps support learning, reflection, and clear thinking, so here's something simple to try at home!

Feel free to take pictures of your cooking and share them with admin@thinking-creative.com. Your photos may be used externally on our social media channels and website.



INGREDIENTS:

- 330g gluten free self raising flour
- 450g demerara sugar
- Pinch salt
- 2ml vanilla essence
- 160ml rapeseed or vegetable oil
- 650ml gluten free oat milk
- 200g blueberries (fresh or frozen)
- 3 lemons

Method:

1. Zest and juice the lemons.
2. Place the flour, oil, oat milk, salt, vanilla essence, sugar, zest and juice of the lemons into a suitable size bowl and mix together until there are no lumps.
3. Add the blueberries into the mixture and gently fold them in so that they hold their shape and you don't turn the mixture grey.
4. Line the base of a 10" or 12" cake ring with grease proof paper (if you don't have one you could use a shallow tray or use muffin cases).
5. Place the mixture into the ring/tray/muffin case and bake at 165 degrees for approximately 20-25 minutes until you can push a knife in and pull it out clean so you know it is cooked and leave on the side to cool.
6. Once cold, cut into suitable sized pieces and enjoy!

