

Basic GF Vanilla Cake

Yield 12 Muffins or 18 Patty cakes

Ingredients

125g Softened Butter

1tsp. Vanilla

¾ cup Caster Sugar

2 Eggs, Lightly Beaten

1 ½ cups GF SR Flour- sifted

½ cup Milk

Method

Preheat oven to 180 deg C

Cream butter and sugar until pale and fluffy.

Add in vanilla and Eggs.

Slowly alternately add in sifted flour and milk.

Mix gently until smooth.

Portion into lined patty cake or muffin trays.

Bake for approx 13 minutes.



This recipe can be adapted to include, Fresh/defrosted berries dotted into the mix before baking, adding in Coconut, Spices (Making Vanilla Chai tea with the water part is delicious), Berries, citrus, choc chips- the options go on and on, restricted only by your imagination. And finally of course- this recipe works very well with regular plain flour too- of you are not looking to exclude gluten.

The QAST (Queensland Association of School Tuckshops) guidelines suggest refraining from icing homebake as this takes the items from Amber/Green level through to a Red item. Whilst we appreciate that everyone enjoys sometimes foods- it is great to be able to offer our children a selection of healthier choices through the tuckshop on a regular basis.