



Allergy free cake

Shopping list:

- 1 ½ cups gluten free self-raising flour
- ½ teaspoon salt
- 1 cup white sugar
- ¼ cup unsweetened cocoa powder (optional)
- 3 tablespoons diced apple (optional)
- 5 tablespoons vegetable oil
- 1 tablespoon white vinegar
- 1 cup cold water
- 1 teaspoon vanilla essence

Method:

1. Pre-heat oven to 175C.
2. Grease your cup cake moulds
3. In a large bowl combine the gluten free flour, salt, sugar, cocoa powder and baking soda. Mix well with a fork, then stir in oil, vinegar and vanilla extract.
4. When dry ingredients are thoroughly moistened, pour in cold water and stir until batter is smooth.
5. Pour the batter into the cup cake moulds, then bake for approximately 10-15 minutes or until a skewer is inserted comes out clean.
6. Remove and let cool, Serve straight away

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