

Gluten Free Sweet Louise Cake

Recipe by Christine Healy for Sweet Louise

Base

105g butter

85g castor sugar

3 egg yolks

200g gluten free flour – I recommend the Phoenix brand

1tsp baking powder

1 tsp vanilla essence

In a cake mixer, cream the butter and sugar until pale then add the vanilla essence. Add the egg yolks one at a time and mix well. Gradually add the dry ingredients and mix until well combined. Line a 18 x 28 slice tin with baking paper and press the base mixture in using your fingertips. It can be quite a sticky mix so sometimes dipping your fingers into flour can help to press the mixture in evenly.

Middle

¾ cup raspberry jam

½ cup frozen raspberries – thawed

Mash the raspberries with a fork and mix into the jam. Spread over the base.

Meringue Topping

3 egg whites

175g castor sugar

50g fine coconut



35g thread coconut

1 tsp vanilla essence

In a cake mixer, whip the egg whites until soft peaks form then gradually add sugar and beat for about 5 minutes. Fold in the vanilla essence, fine and thread coconuts, and gently spread over base.

Bake at 180C for about 30 minutes or until meringue is lightly browned.

Makes 12 pieces.