

No Egg Cookie Recipe

Ingredients – For the Sponge

- 200g apple sauce
- 225g/8oz caster sugar, plus a little extra for dusting the finished cake
- 225g/8oz self-raising flour
- 2 tsp baking powder
- 225g/8oz butter at room temperature, plus some extra for greasing

Ingredients – For the Icing

- 140g/5oz butter, softened
- 280g/10oz icing sugar
- 1-2 tbsp milk
- ¼ tsp vanilla extract

Method - Sponge

1. Preheat the oven to 180C/160C fan/gas 4. Grease and line two 20cm/8in sandwich tins. Use a piece of baking paper to rub a little butter around the inside of the tins until the sides and base are lightly coated, then line the bottom with a circle of baking paper.

2. Put all the ingredients into a bowl and mix together until well combined with an electric hand mixer.
3. Divide the mixture evenly between the tins use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
4. Bake the cakes on the middle shelf of the oven for 25 minutes. Check them after 20 minutes. The cakes are done when they are golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch.
5. Set aside to cool in their tins for 5 minutes. Run a palette or rounded butter knife around the inside edge of the tins and carefully turn the cakes out onto a cooling rack.

Method - Sponge

1. Beat the butter in a large bowl until soft.
2. Add the icing sugar, milk and vanilla extract and beat until smooth.
3. To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam. Then spread the butter icing. Top with the second cake, top-side up.
4. Sprinkle over the icing sugar.