

# GF WHITE CAKE (Well & Good)

For Lamingtons, Orange/Lemon cake

## 500g GF White Cake Mix

3 eggs  
140ml oil  
140ml water

Combine water, oil, egg and White cake mix in mixer bowl. Mix until the ingredients are well combined. Pour into a tin lined with baking paper and bake at 175C (160C fan forced) for approx. 40mins (time will vary depending on your oven). Test with skewer. Rest for 5 minutes in tin before turning out onto a rack to cool.

For an orange cake use grated orange rind and juice in place of the water. For a lemon cake use gra ted rind, the juice of a lemon and enough water to make up the 140mls. For Lamingtons, cut into squares and dip in chocolate icing and dessicated coconut.



## White Mudcake Recipe

### 500g GF White Cake Mix

150ml water

3 eggs

### 200g white choc buttons or Snowettes

175ml oil

In a mixer bowl, combine the White Cake mix, water and eggs. Mix on medium speed for 1-2 minutes.

Melt the white chocolate and oil together (microwave) and stir to combine. They may not melt fully but this wont matter.

Slowly add the chocolate to the cake mix on low speed.

Pour into a tin lined with baking paper and bake at 150C (fan forced) for approx. 55 mins. This will vary depending on your oven.

Let cool in tin for a few minutes and then tip out to cool on a rack.



Ingredients: Sugar, Potato Starch, Rice Flour, Tapioca Starch, Maltodextrin, Raising agents (500, 450), Modified Tapioca Starch (1412), Flavours, Iodised salt, Thickeners (415, 466, 464), Vegetable emulsifiers (471, 481, 475), Colour (160a).