

CLASSIC BUTTER CAKE

PREPARATION AND COOKING TIME **1 HOUR 25 MINUTES**
(+ COOLING TIME)

SERVES 12



250g (8 ounces) butter, softened
2 teaspoons vanilla bean paste
1 cup (220g) caster sugar
3 eggs
2½ cups (375g) self-raising flour
1 cup (250ml) milk

Butter cake forms my earliest memory of eating cake. My mum would make us butter cake as kids and we would eat it still warm with butter melting through it, sprinkled with cinnamon sugar.

Sometimes the simplest things really are the best.

- 1 Preheat oven to 180°C/350°F. Grease and line base and sides of deep 20cm square or 22cm round cake pan.
- 2 Beat butter, vanilla and sugar with an electric mixer until light and fluffy. Beat in eggs, one at a time. Stir in half the flour and milk until just combined, then, repeat with remaining flour and milk.
- 3 Spread mixture into prepared pan. Bake cake 1 hour or until a skewer inserted into the centre comes out clean. Stand cake in pan 10 minutes before turning topside up onto a wire rack to cool.

TIPS

Butter

Make sure your butter is at room temperature. If it is straight from the fridge, you can gently microwave it for a few second to soften it but be careful it doesn't melt or you will have to start again.

Sifting

Make sure you don't skip this step, it helps to aerate the mixture and prevents lumps. It will also give you a finer crumb.

Splitting

The top of a butter cake can split a little. This can be the result of an oven that is too hot or opening the oven during tasting. It won't affect the taste though.