



# BUTTER CAKE

## INGREDIENTS

250grams unsalted softened butter  
2 teaspoons vanilla essence  
2 ¼ cups (275grams) castor sugar  
3 x 60grams eggs  
2 ¼ cup (335grams) self-raising flour  
¾ cup (180ml) milk

## METHOD

1. Preheat oven to 180 degrees Celsius.
2. Grease baking tins with canola oil or light spread of butter.
3. Beat butter, vanilla and sugar until light and fluffy.
4. Beat in eggs one at a time.
5. Stir in sifted flour and milk in two batches.
6. Spread mixture into pans (approximately 300grams each tin) and bake about 30 minutes.