



CINNAMON TEA CAKE

INGREDIENTS

250grams unsalted softened butter
2 teaspoons vanilla essence
2 ¼ cups (275grams) caster sugar
3 eggs
2 ¼ cup (335grams) self-raising flour
¾ cup (180ml) milk
Cinnamon and caster sugar (extra)

METHOD

1. Preheat the oven at 180 degrees Celsius.
2. Grease baking tins with canola oil.
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 separate lots.
6. Spread mixture into pans (approximately 300grams each tin) and sprinkle over the top with the cinnamon and extra caster sugar.
7. Bake in the oven for approximately 30 minutes.