



SCHOOL CAKE

INGREDIENTS

- 200g butter/margarine
(7oz or approx. 7/8 of a cup)
- 175g caster sugar
(6oz or approx. 3/4 of a cup)
- 1 tsp vanilla extract *(5ml)*
- 3 eggs
- 200g self raising flour
(7oz or approx. 1+3/4 cups)

FOR DECORATION

- 225g Icing sugar
(8oz or approx. 1+3/4 cups)
- 2-3 tbsp water
(start with 1 and build up gradually so your icing isn't too thin)
- Coloured sprinkles / sugar strands of your choice
- Optional food colouring if you'd like colourful icing

DIRECTIONS

Step 1

Pre-heat your oven to 160 degrees C (140 degrees Fan)/ 325 degrees F (275 degrees F Fan) or Gas Mark 3.

Grease and line a baking tray.

Step 2

Cream the butter and sugar together until it's light and fluffy.

Step 3

Add the vanilla if you have it and then one egg at a time. Mixing each egg in well.

Step 4

Add in the flour a bit at a time and fold it in gently.

Step 5

Put all of the cake mix into a greased and lined tray, smooth the mix out to the edges.

Step 6

Put the tray into the oven and back for around 25 minutes or until cake is golden. You can put a sharp knife in the middle of the cake, if the knife comes out clean it's done, if it has some wet cake mix on then put the cake back in for a few more minutes.

Step 7

Once the cake is done, leave it to cool for 15 minutes and then take it out of the tin. When it's cooled, mix the icing sugar with water or milk to make the icing. Pour the icing over the cake and smooth out then add your sprinkles.