



How to Make School Cake

Ingredients:

225g butter
225g caster sugar
275g self raising flour
1 teaspoon baking powder
4 eggs
4 tablespoons milk



Method:

- Preheat oven to 180o/Gas4. Grease and line a square baking tin.
- Put all ingredients in a bowl, whisk until smooth.
- Pour into the cake tin and bake for 35 mins. (insert a skewer, if it comes out clean it is done. If not, then it needs a bit longer)
- Leave to cool in the tin for about 15 minutes, then transfer to a wire rack to cool completely.

Icing:

- Prepare 150g icing sugar, add small amounts of water at a time, until you get a smooth paste.
- Top the cake with the icing and then cover with sprinkles.

Send us your photos!