

Vanilla Cake

Step by Step Visual Recipe



Vanilla Cake



22cm round
springform tin



measuring cups



measuring
spoons



cooking oil spray



1 microwave safe
bowl



mixer and bowl or



hand mixer and
bowl



baking paper



sifter



scissors

Ingredients:



2 ½ cups plain flour



1 ½ teaspoons baking powder



1 ¾ cups white granulated sugar



250g butter



4 large eggs

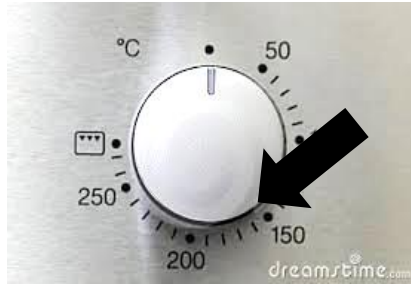


1½ cups milk



1 ½ teaspoons vanilla

Instructions:



Preheat the oven to 160 degrees Celsius.



Spray a 22cm sprinform tin with oil spray.

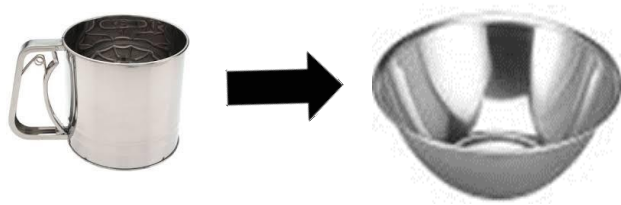


Line the bottom and sides of the cake tin with baking paper, trimming the paper to fit.



Melt butter in microwave, for about 30 seconds.

Instructions:



Sift into the mixing bowl:



2 ½ cups plain flour

1 ½ teaspoons baking powder



Add in:



1 ¾ cups caster sugar



4 eggs

Instructions:



Continue to add in:



1 ½ cups milk



1 ½ teaspoons vanilla



250g melted butter



Using a paddle attachment on the mixer or using a hand mixer, mix the ingredients together on low speed until combined.

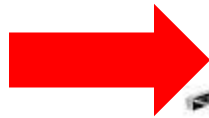
Instructions:



Turn up the mixer to high speed.



Mix until the batter is smooth.
Turn the mixer off.



Pour the batter into the prepared pan.

Put the cake pan in the oven on the middle rack and bake for about 40-45 minutes.

Instructions:



The cake is ready when it has risen and is golden brown and when a skewer or knife placed in the centre of the cake comes out clean.



Leave the cake in the pan for about 10 minutes to set.



Then gently remove the cake from the tin by placing a wire rack on the open side of the cake tin, and tipping it upside down. Open the springform cake tin and remove the base and sides.



Then use another wire rack to flip the cake back over again. Leave the cake on the cooling rack until totally cool.