



Plain Butter Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

-60g or 2 oz Butter

-80ml Milk

-2 Eggs

-1 tsp of Baking Powder

-185g or 3/4 cup of Castor Sugar

-125g of Flour

Instructions

1. Preheat the oven to 180C or 350F. Line the base with foil and grease sides and base.
 2. Beat eggs, vanilla and sugar with electric beater on low speed and work gradually to higher speed till mixture turns light yellow.
 3. Sift flour and baking powder into a big bowl. Stir in wet mixture into dry ingredients gently.
 4. Pour on the tin and bake for 30-40 minutes or till the top is golden brown in colour.
 5. Cool for 10 minutes on the rack before eating.
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