



# Madeira birthday cake

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 400g butter
- 400g caster sugar
- 8 eggs
- 300g plain flour
- 95g self raising flour
- 2 tbsp milk

## Instructions

For a 25cm round tin (or a 22cm square tin)

Baking time 1hr 35 mins at 160°.

1. Preheat oven. Grease the tin and line the base.
2. Beat the butter and sugar until light and fluffy.
3. Add the eggs one at a time, beating well after each addition.
4. Transfer to a large bowl and fold in the sifted flours, stir in milk.
5. Spoon into the tin and smooth the surface.
6. Bake, test the cake towards the end of the cooking time.
7. A skewer inserted into the center should come out clean.
8. Cool for 5 mins before turning out onto the wire rack.