

Butter Cake

Ingredients

- ½ cup of butter
- ½ cup of caster sugar
- 2 eggs
- 1 ¼ self raising flour
- 1/3 cup of milk

Method

1. Set oven at 180°C. Spray pan with oil and line the base and sides with baking paper.

2. Cream butter and sugar.

3. Add the beaten eggs and mix in

4. stir in the flour and milk in stages and slowly

5. put the mixture in cake pan and bake for 35-40 minutes.

6. when cooked place the cake onto a

Coat the cake with icing sugar or icing to make it sweeter

