



School Cake

We couldn't not include a classic school cake!

250g sugar

250g marg (we use Stork)

4 eggs

250g self-raising flour

Splash of vanilla

icing sugar

Water

sprinkles

Pink colouring

- Preheat the oven to 180,
- Beat the butter and sugar until its soft and fluffy,
- Add in the vanilla and beat in,
- Add the eggs 2 at a time beating well in between, then beat until mix is even lighter and fluffier!
- Fold in the flour,
- Pour into a lined cake tin,
- Bake in the centre on the oven for approx. 30 minutes, this will depend on the depth of the cake, the thinner the cake the less time it takes!
- The cake is cooked when it's a nice golden colour on top and a skewer comes out clean,
- Put the icing sugar into a bowl, a drop of food colouring then add the water & mix until you have a thick smooth paste,
- Once the cake is fully cooled, pour over the icing and spread out, sprinkle the sprinkles on top and let (if you can!) to set.

