

# Simplest birthday cake recipe ever!

	2 x 18cm (6inch) round tins	2 x 20cm (8 inch) round tins
Butter	100g	175g
Caster sugar	100g	175g
Eggs	2	3
Self-raising flour	100g	175g
Baking powder	1 tsp	1 tsp
Vanilla essence	4 drops	4 drops
	25-30 minutes at 160°C	35 minutes at 160°C



1. Put the softened butter, sugar, eggs, sifted flour and baking powder, and vanilla extract in a bowl.
2. Mix together with a wooden spoon or mixer, then beat hard for 1-2 minutes until smooth and glossy.
3. Turn into greased and floured tins, level the top and bake in the oven until well-risen, just firm to the touch and the sides of the cake are beginning to shrink from the sides of the tin
4. Loosen the sides of the case from the tin and turn onto a wire rack. Leave to cool.

To decorate, try some buttercream icing ([www.bbcgoodfood.com/recipes/buttercream-icing](http://www.bbcgoodfood.com/recipes/buttercream-icing)) in the colour of your choice.



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