

Making a cake

Equipment



Oven



Tray



Bowl



Greaseproof
paper



Sieve

Ingredients



150g Unsalted
butter



150g Self
raising flour



$\frac{1}{2}$ teaspoon
of Vanilla
essence



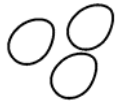
200g Icing
sugar



30g of
Sprinkles



150g Caster
Sugar



3 eggs



45ml Milk



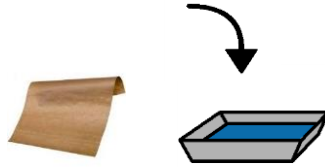
2 tablespoons
of Milk

1



Turn on the oven to 160C/325F

2



Cover the baking tray with greaseproof paper

3



Mix the butter and sugar together in a bowl

4



One at a time add the eggs, mixing after you have added each egg

5



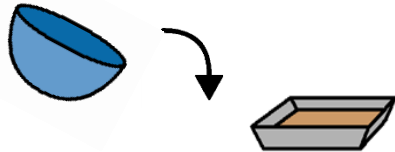
Sieve the flour into the bowl

6



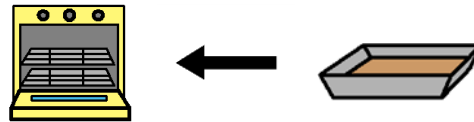
Add the milk and vanilla essence to the flour and mix.

7



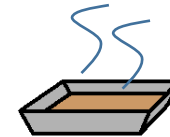
Pour the mixture into a tray

8



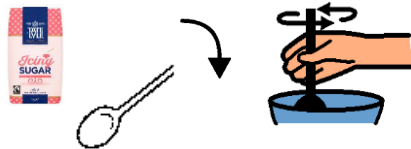
Put the tray in the oven for 20 to 25 minutes.

9



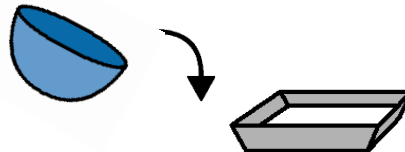
Once the cake has cooked leave it to cool for 15 minutes

10



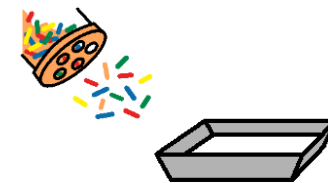
Mix 200g icing sugar with 2 table spoons of milk in a bowl

11



Pour the icing over the cake to cover the top

12



Add sprinkles on top of the icing