



## CAKES

### Quick and Easy Birthday Cake

★★★★☆ 4.2

#### PREPARATION

20 mins

#### BAKE

30 mins

#### DIFFICULTY

Easy

#### SERVINGS

12

## Ingredients

- ☐ 3 cups **Edmonds Standard Grade Flour**
- ☐ 3 tsp **Edmonds Baking Powder**
- ☐ ¼ tsp salt
- ☐ 250g **Tararua Butter**, softened
- ☐ 1 ¾ cups **Chelsea Caster Sugar**
- ☐ 4 eggs
- ☐ 1 tsp vanilla extract (or essence)
- ☐ 1 cup **Meadow Fresh Original Milk**

## VANILLA BUTTERCREAM ICING

- ☐ 150g **Tararua Butter**, softened
- ☐ 375g (1 packet) **Chelsea Vanilla Flavoured Icing Sugar**

## Method

- 1 Preheat oven to 180°C conventional bake or 160°C fan bake. Grease and line 2 x 20cm cake tins.
- 2 In a medium-sized bowl, sift together the **Edmonds Standard Grade Flour**, **Edmonds Baking Powder** and salt.
- 3 In a separate larger bowl, cream **Tararua Butter** and **Chelsea Caster Sugar** until pale and fluffy. Add eggs one at a time, together with a tablespoon of the flour mixture to prevent curdling, and beat well after each addition. Stir through the vanilla extract.
- 4 Add a portion (around ¼) of the remaining flour mixture to the creamed mixture, followed by a portion of the milk and stir in with a wooden spoon or spatula until combined. Repeat until all of the **Edmonds Standard Grade Flour** and **Meadow Fresh Original Milk** has been added.
- 5 Divide batter evenly between the prepared cake tins (you can weigh the mixture to ensure even layers). Hold the filled tins slightly above the kitchen bench and drop onto the bench a couple of times. This helps to release the air bubbles and make the cakes more level.
- 6 Bake for 30 minutes in pre-heated oven, until cakes are a light golden colour and spring back when pressed lightly in the middle. Cool in pans for 5-10 minutes, then remove and place on a wire rack to cool. You can wrap each layer in plastic wrap to help seal in the moisture. Once cooled, sandwich



2-3 Tbsp hot water

the layers together with half of the buttercream icing and use the other half to ice the top of the cake.

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**Vanilla Buttercream Icing**

Beat the butter until smooth, pale and fluffy. Gradually add the **Chelsea Vanilla Flavoured Icing Sugar**, half a cup at a time, with enough of the hot water to make a creamy mixture. Beat between each addition until fluffy.