



Vanilla Cake

<i>Ingredients</i>	<i>Equipment</i>
1 ½ Cups Self Raising Flour/ Gluten Free	Large Mixing Bowl Sifter
2 Teaspoons Baking Powder	Whisk
6 Eggs/ No Egg Replacer	Cup and Spoon Measures
350 Grams Soft Butter/ Nuttelex	Flat White Spatula
1 ½ Cups Caster Sugar	2 - 8" Cake Tins
1 Teaspoon Vanilla Extract	
1 Teaspoon Food Dye	
Oil Spray	

***Refer to product list on the CPS website**

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Whisk the caster sugar and butter in the large mixing bowl until light and smooth.
4. Add 1 egg at a time mixing until well combined.
5. Add the vanilla extract mix until well combined
6. Sift the flour and baking powder and add 1/3 at a time. Mixing until well combined.
7. Divide the cake mixture in to two even portions.
8. Add the relevant food dye to both mixtures and mix each until well combined.
9. Pour the mixture in to the cake tins.

10. Bake in a moderate oven until cooked.