



Vanilla Cake

<i>Ingredients</i>	<i>Equipment</i>
115 Grams Nuttelex	Large Mixing Bowl
1/2 Cup Caster Sugar	Whisk
2 Eggs/ No Egg	Cup and Spoon Measures
1 Cup Plain Flour/ Gluten Free	Flat White Spatula
1/2 Teaspoon Baking Powder	Sifter
1/3 Cup Milk/ Soy Milk	1 20cm Cake Tin
1/2 Teaspoon Vanilla Extract	
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 then add the milk. Add the food dye. Mix until well combined.
7. Pour the mixture in to the cake tin. Smooth with the flat spatula.
8. Bake in a moderate oven for 20-25 minutes or until cooked through.