

Homemade buttercake



This versatile butter cake is the perfect cake for cutting into shapes and decorating for birthday parties.

Ingredients

125g butter, softened

1 teaspoon vanilla extract

3/4 cup caster sugar

2 eggs, lightly beaten

1 1/2 cups self-raising flour, sifted

1/2 cup milk

Step 1

Preheat oven to 180°C/160°C fan-forced.

Step 2

Using an electric mixer, beat butter, vanilla and sugar until light and fluffy. Add eggs, 1 at a time, beating after each addition. Stir in flour and milk until combined.

Step 3

Spread into prepared pan. Bake for 1 hour 10 minutes or until skewer inserted in centre comes out clean. Stand in pan for 5 minutes. Turn out onto a wire rack to cool completely.