



RECIPES

BUTTER CAKE



INGREDIENTS

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|--------------|----------------------------|
| 300g | Prima Cake Flour |
| 1 tsp | Baking Powder |
| 180g | Unsalted Butter (Softened) |
| 120g | Margarine (Softened) |
| 300g | Caster Sugar |
| 6 nos | Egg |
| 85g | Milk |

PROCEDURE

1. Preheat oven to 175°C. Grease the side of the loaf pan and line the bottom with grease-proof paper. Set aside.
2. Sift and mix the flour, baking powder, butter, margarine and sugar. Blend well at medium speed for 1 minute.
3. Add in eggs gradually, while mixing at medium speed for about 5 minutes until smooth.
4. Gradually add in the milk and blend well at low speed for 1 minute.
5. Pour the batter into the prepared loaf pan and bake for about 40 minutes until golden brown.
6. Let it cool before remove from mould.