

FML

Food's my life!

Never Fail Cake

225g unsalted butter at room temperature

4 eggs at room temperature

2 cups of plain flour, sifted twice

4 tsp of baking powder

1 ½ cups of caster sugar

4 tbsp corn flour

½ cup milk

2 tsp vanilla extract

Pinch of salt

1. Set oven to 180 degrees Celsius and line a square cake tin (22 x 22cm) with baking paper
2. In a large mixing bowl, add all ingredients and use electric beaters to mix for 10 minutes
3. Pour cake batter into prepared tin and bake (loosely covered with foil) for 45 minutes
4. Remove the foil and bake for a further 15 minutes or until a skewer inserted into the middle of the cake comes out clean.

****NOTE**** This cake always comes out light and fluffy. It is the perfect, plain celebration cake that is ready to be iced and decorated for special occasions. This is also the perfect flavoured and textured cake to make my *Cake Ball Truffles*