

Basic Butter Cake

185 g butter or margarine, cubed
1 cup sugar
½ tsp vanilla
3 eggs
3 cups self-raising flour, sifted
¾ cup milk

Mix butter, sugar and vanilla until light and fluffy. Add the eggs one at a time mixing after each addition. Add the flour and milk, mix until all ingredients are well combined. Pour the mixture into a greased, deep 20 cm square cake pan and bake in a moderate oven approximately 1 hour or until cooked when tested. Cool on a wire cake cooler. Ice with desired icing.

Source: A Wizz in the Kitchen (1981), Decalon Pty Ltd, South Yarra, Vic