

VANILLA CAKE

250 gm softened butter

250 gm caster sugar

3 eggs

1/2 teaspoon vanilla paste

290 gm plain flour

1 & 1/2 tsp baking powder

185 ml (3/4 cup) buttermilk

Preheat oven to 180C and prepare patty pans.

Cream butter and sugar well using electric beaters or stand mixer. Add eggs one at a time, mixing well after each addition. Add the vanilla, then sift in flour and baking powder. Beat well, adding buttermilk a little at a time.

Spoon into patty pans and bake for 20-25 minutes, using a skewer or toothpick to check if done. When cool ice and decorate.

ICING

100 gms softened butter

200 gms icing sugar

1 tsp natural vanilla extract

2-3 tbsp milk

Place butter, sugar and vanilla in bowl, beating on low speed until incorporated, add milk slowly and increase speed until icing is smooth, but spreadable.