**Madeira Cake**

**Top Tips**

1. Replace vanilla extract with zest of one lemon.

**Equipment**

Electric mixer

Measuring scales

Plastic spatula

Measuring jug

Fork

Measuring spoon (teaspoon)

1 x 6” round, deep cake tin

Baking parchment or greaseproof paper

Old newspaper or brown paper

String

Oven thermometer

Baking sheet

Ovenproof bowl filled with water

Oven gloves

Wire cooling tray

**Ingredients**

175g unsalted butter

175g caster sugar

3 medium eggs

175g self raising flour

80g plain flour

1 teaspoon vanilla extract

**Method**

Line the sides and base of the cake tin with baking parchment or greaseproof paper. Secure a double layer of brown paper or newspaper around the cake tins with string.

Preheat the oven to 160C/150CFan/325F/Gas Mark 3.

Cream butter and sugar and any flavouring together till pale, soft and creamy.

Break the eggs into a measuring jug and lightly beat. Add the eggs gradually and mix well in between.

Sift in both flours and gently fold into mixture till well combined.

Place a double sheet of newspaper on the oven shelf and sit the filled cake tin on it. On the shelf above, place a baking sheet in the centre. Place a bowl of water in the corner of the oven on the same shelf as the cake tin.

Bake for 60 – 45 minutes till golden brown.

Allow to cool in the tin for 10 minutes before tuning out onto a cooling tray to go cold. Wrap in cling film and store in the fridge for up to 24 hours till ready to use.