



Margaret Fulton Basic Butter Cake Competition

Get your bake on in this cake competition for all ages

Collect the Margaret Fulton Basic Butter Cake recipe from Wangaratta Library or online at wangeratta.vic.gov.au/library. Bring your cake to the Library on Saturday 19 June at 10.30am to be judged by a registered CWA judge who will also provide feedback.

Competition rules.

- All cakes must use the supplied recipe unless altered for dietary reasons - please state this on a label on the outside of oven bag.
- Cakes must be presented on a cake board (or similar) and in a large, clear oven bag.
- Cakes are not to be iced.



Basic Butter cake

by Margaret Fulton

Ingredients

160g butter, softened
165g caster sugar
1 teaspoon vanilla essence
3 eggs, lightly beaten
250g self-raising flour
a pinch of salt
1/2 cup milk

Method

1. Preheat the oven to 180c. Grease 1 deep 20cm tin and line the bases with baking paper.
2. Using an electric mixer, cream the butter and gradually beat in the sugar with the vanilla, until the mixture is light and fluffy. Gradually beat in the beaten eggs. Add the eggs one at a time and beat well after each.
3. Sift the flour and salt, and then fold into the creamed mixture alternately with the milk, beginning and ending with flour (It is important not to overwork the mixture). Add a little more milk if necessary so that the mixture drops easily from the spoon. Spoon the mixture into the prepared tin and lightly smooth the top.
4. Bake for 40-45 minutes, or until a skewer inserted in the centre comes out clean. Turn out onto wire racks to cool.



Rural City of
Wangaratta