

Ready, Steady Cook

Fordbridge Style.

School Cake

Ingredients:

Cake:
200g of self raising flour
200g caster sugar
200g butter/ margarine
3 medium eggs
1 tsp vanilla essence
50ml milk
Decoration:
Icing sugar
Water
Sprinkles of your choice

Method:

1.Ask an adult to turn the oven on to 160˚.
2. Mix together all of the cake ingredients together until completely smooth – no lumps or bumps allowed!
3. Grease any size (round or other) baking tray with a little butter. (This will stop the cake from getting stuck in the tin).
4.Add the cake mix to into the baking tray.
5. Ask an adult to put the baking tray into the oven.
6.Bake for 25 minutes or until the knife runs clean, again ask an adult to check this for you.
7. Once the cake is baked, your adult will remove the tray from the oven, leave it to cool on the side for around 30 minutes.
8. Once cool enough put some icing sugar into a bowl.
9. Add a tablespoon of water at a time until the icing is nice and runny (if it becomes too runny just add another teaspoon of icing sugar in to balance the mixture back out.)
10. Once you're happy, pour the icing over the cake and sprinkle the sprinkles (!) until it's all covered.
Enjoy!