



BUTTER CAKE



- For a better butter cake, you need to have a better soft type of flour, to get the right end product throughout the process.
- Hard flour makes the cake much harder and rubbery.
- Eggs and flour make the structure of the cake. Margarine and sugar for the softness, taste of the cake.
- Baking soda produces air bubbles in the cake and too much baking powder will cause the cake to collapse inside the oven during baking.
- Different shapes of the cake can be created through different shapes of pans/ trays, Colours and essence will enhance the appearance and taste of the cake.

Utensils / Equipment

- Cake Beater -Making the batter
- Oven -Baking
- Tray/Pan -Putting the batter

INGREDIENTS

	Ingredients	Weight (g)	Steps	Remarks
	Plain Flour	1000	3	
	Sugar	1000	1	
	Eggs	1000	2	
	Soft Margarine	1000	1	
	Vanilla	10	4	
	Milk Powder	20	3	
	Baking Powder	12	3	

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PREPARATION

Process

1. Preheat the oven for 20 minutes at 180 C
2. Beat sugar and margarine while slowly adding eggs for three , four times until the batter gets soft and steady
3. Sieve the flour / milk powder and baking powder together for three times
4. Add sieved plain flour, Baking Powder and milk powder into the mix slowly
5. Add vanilla and to the batter, while mixing slowly
6. Put the batter into a greased pan and bake for 45 minutes approximately at 180c.

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1. Icing sugar dusted.
2. Melted butter sauce

Critical Points

1. How to add eggs gradually
2. Checking the batter whether sugar is properly dissolved or not
3. Baking color of top and checking inside the cake