

# Basic Butter Cake

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### Ingredients:

- 125g butter
- 1 teaspoon vanilla essence
- $\frac{2}{3}$  cup caster sugar
- 2 eggs
- $1\frac{1}{2}$  cups self-raising flour
- $\frac{1}{2}$  cup milk

### Procedure:

1. Cream butter, essence and sugar in a small bowl with an electric beater until light and fluffy.
2. Add eggs one at a time, beat until combined.
3. Stir in half the sifted flour and half the milk, then stir in the remaining flour and milk.
4. Pour mixture into prepared pan.
5. Bake at 190°C for approx. 35 minutes.

## Chocolate Frosting

### Ingredients:

- 10g cooking chocolate
- $\frac{1}{2}$  cup sour cream

Melt chocolate and allow to cool, stir in sour cream. Refrigerate until of a spreading consistency. Spread over top of cake and sprinkle with a little coconut.



