

CINNAMON TEA CAKE

Ingredients

- **2 cup** self-raising flour
- **4 tbs** custard powder
- **2 cup** sugar
- **1 cup** milk
- **4** eggs
- **1 tsp** vanilla essence *to taste
- **200 g** soft butter
- **1 tbs** cinnamon sugar *to decorate



Method

- Place all ingredients into a large mixing bowl. Beat on high for 3 to 4 minutes.
- Prepare roasting pan.
- Grease base, top with baking paper, then add 2 more layers of baking paper, making sure each layer has been greased.
- Spread mixture evenly into roasting pan.
- Bake at 170C for 1 hour.
- While hot, spread cake liberally with margarine or butter.
- Sprinkle with cinnamon sugar.