

# Cinnamon Tea Cake

## Ingredients

180g cubed butter, at room temperature

3/4 cup caster sugar

1 teaspoon vanilla extract

2 eggs

1 1/4 cups (185g) self-raising flour

1/4 cup (40g) plain flour

2 teaspoons ground cinnamon

1/2 cup (125ml) milk

1 tablespoon caster sugar, extra

1 teaspoon ground cinnamon

1 tablespoon melted butter



## Method

### Step 1

Preheat oven to 170°C. Grease and line a 20cm-round cake pan with baking paper. Beat butter, sugar and vanilla together until pale and creamy. Add eggs, one at a time, beating well after each addition.

### Step 2

Sift flours and cinnamon together. Fold in alternately with milk in 2 batches. Spoon into pan and smooth surface. Bake for 1 hour or until skewer inserted into the centre comes out clean.

### Step 3

Cool in pan for 15 minutes. Carefully turn out onto a wire rack. Mix extra sugar, cinnamon and melted butter together. Pour over cake and set aside to cool. Serve.