

Golden Butter Cake

Ingredients

- **250 g** butter softened
- **1 1/2 cup** caster sugar
- **6** egg yolks
- **1** egg
- **2 tsp** vanilla extract
- **2 1/4 cup** plain flour
- **1 tbs** baking powder
- **3/4 cup** milk

Method

- **STEP 1** Preheat oven to 175C. Grease and flour, or line, two 20 cm round tins or one deep 22 cm round tin.
- **STEP 2** Sift flour with baking powder.
- **STEP 3** Beat egg yolks with ¼ cup sugar until thick and creamy.
- **STEP 4** Cream butter with remaining sugar until light.
- **STEP 5** Add whole egg and beat well.
- **STEP 6** Add yolk mixture and vanilla, beat until fluffy.
- **STEP 7** Fold in ⅓ flour and ½ milk, then another ⅓ flour and ½ milk, and then the remaining flour.
- **STEP 8** Spread evenly into tin.
- **STEP 9** Bake for 25-30 minutes if using two tins, or for 40-55 minutes for the single tin.

Notes

To make a chocolate cake, substitute ¼ cup flour with ¼ cup cocoa. Reduce baking powder to 2 teaspoons. Add 1 teaspoon bicarbonate of soda. Use either buttermilk or soured milk.