



Cinnamon tea cake

Shopping list:

- 120 grams unsalted butter
- 1 cup caster sugar
- 2 eggs, room temperature
- 2 teaspoon vanilla extract
- 2 cup self-raising flour
- 2/3 cup milk
- 2 teaspoon cinnamon
- 30 grams butter to serve

Method:

1. Pre-heat oven to 180C, (160C for fan forced)
2. Cream butter, sugar, egg and vanilla until light and creamy.
3. Stir in sifted flour and milk, beat lightly until smooth.
4. Spread mixture into well greased 20cm sandwich tin and bake for 15-20 minutes.
5. Turn onto wire rack. Combine extra sugar with cinnamon and sprinkle over cake.
6. Serve warm with butter.

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