CLASSIC SCHOOL CAKE

12 SERVINGS | **PREP TIME:** 15 MIN | **COOK TIME:** 30 MIN

INGREDIENTS

For the Sponge:

200g Unsalted Butter (Softened)
200g Caster Sugar
4 Eggs (Beaten)
250g Self Raising Flour
2 tbsp Milk
1 tsp Vanilla Extract

For the Icing:

250g Icing Sugar (Sifted)
3-4tbsp Water
½ tsp Vanilla Extract

Colourful sprinkles – for decoration

DIRECTIONS

- Preheat your oven to 180°C (fan 160°C) / Gas Mark 4. Grease and line a 20cm x 30cm baking tin with parchment paper.

- In a bowl, cream the butter and sugar together until light and fluffy. Gradually add the beaten eggs, mixing well. Fold in the self-raising flour and add milk and vanilla extract, stirring until smooth.

- Pour the batter into the prepared tin and spread evenly.

- Bake for 25-30 minutes, or until golden and a skewer comes out clean. Let it cool completely before icing.

- In a bowl, mix the icing sugar, vanilla extract, and water until smooth and spreadable.

- Decorate & Serve

- Spread the icing evenly over the cooled cake. Sprinkle with colourful hundreds and thousands for that classic school look.

- Slice into squares and enjoy!