

Miss Patterson's recipe for "quick cake"

This is a firm family favourite, you just mix everything together, pop in tins or cake cases and bake! You can vary it by substituting the vanilla essence for lemon or taking out the essence and adding a couple of teaspoons of coffee powder (grind up if you have the granule type), or leaving out the essence and substituting a couple of spoonful's of the flour for drinking chocolate.

Ingredients:

5oz self-raising flour

3 oz. margarine (I always use stork, other varieties are available)

1 level teaspoon baking powder

2.5 tablespoons of milk

3 oz. granulated sugar

2 eggs

0.5 tsp salt

2 drops vanilla essence



Method:

Mix everything together until light and thoroughly blended, the colour changes to a lighter creamy colour when it is all well combined.

Turn into two greased sandwich tins (I find a circle of baking parchment in the bottom helps prevent sticking, or spoon into cake cases

Bake for 20-25 minutes at 350F, 180C, 170C fan, Gas 4

Cool and ice.

If you are making the coffee cake, for a simple icing mix a little boiled water with icing sugar, if you are doing lemon cakes, a drop of lemon essence adds zing!