



Mrs Lyon's

SCHOOL CAKE

INGREDIENTS

For the sponge

- 220g unsalted butter or margarine
- 220g caster sugar
- 4 Large eggs
- 220g Self raising flour
- 1.5 tsp Baking powder

For the topping

- 500g Icing sugar
- Approximately 80ml of water
- Rainbow sprinkles

PREP TIME

- Prep | 20 minutes
- Bake time 25 minutes
- cooling/setting time 1 hour

METHOD

01

Preheat the oven to 160

Line a 8x8" tin with baking parchment.

02

In a stand mixer or using an electric mixer, cream the butter and sugar together until pale.

03

Add all other ingredients to the mixing bowl and mix on a low speed. Once combined turn the mixer off and using a spatula scrape down the sides of the bowl and mix again for a few more seconds.

04

Place cake mix into the lined tin and into the oven for approximately 25 minutes.

The cake is baked when there is no longer a wobble and a skewer is inserted into the centre it comes out clean.

Allow the cake to completely cool on a wire rack.

05

Mix the icing sugar with the water a little at a time until you have a thick but spreadable icing. Pour over the sponge gently moving it to the edges, top with sprinkles and leave to set. Enjoy!