

Large Vanilla Cake



Serves	20
Prep time	20 minutes
Cook time	45 minutes
Total time	1 hours, 5 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Glutamates , Preservatives , Salicylates
Suitable for	RPAH Elimination Diet - Low Chemical / Failsafe
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Birthday Party , Casual Party
Website	Kidspot

Ingredients

- 500g butter (softened)
- 500g caster sugar
- 6 Eggs
- 2 tablespoons vanilla extract
- 3 teaspoons baking powder
- 580g plain white flour
- 1 1/2 cup buttermilk

To decorate (Optional)

- pure icing sugar

Directions

1. Preheat the oven to 180 C and grease and line a large baking tray (e.g. a roasting tray).
2. Beat the butter and sugar until pale and creamy. Add the eggs one at a time, beating well after each egg goes in. Add the vanilla and mix in.
3. Sift together the flour and baking powder and gradually add to the cake mixture, beating well.
4. Add the buttermilk a little at a time until you have a thick creamy batter.
5. Scrape the batter into prepared tray and bake for 45 minutes or until a skewer poked in the centre comes out clean.
6. Allow to cool slightly in the pan, then lift out and remove the baking paper. Cool completely on a wire rack before icing.
Optional: dust with sifted icing sugar to decorate.
7. Store in an airtight container.



Note

This recipe can be halved to make a smaller cake.

Low chemical / Failsafe