

Madeira Cake

A madeira cake is a simple and easy bake that can be customised for many different tastes and occasions.

Ingredients

- 250g unsalted butter
- 250g caster sugar
- 4 medium eggs
- 185g plain flour
- 60g self-raising flour
- 1 tbsp milk



Method

Step 1

Using a stand or hand mixer, whip butter and sugar until light and fluffy.

Step 2

Slowly add eggs slowly until mixed well.

Step 3

Add a little of the flour to the mixer, then transfer to a large mixing bowl and fold in the rest of the flour with the milk.

Step 4

Transfer to an 8" square lined baking tin and bake at 140°C/280°F/Gas Mark 1 for 1 hour 25 minutes or until golden and springy on top.

Step 5

Allow to cool overnight.

Judith Bond is a professional cake lover, enthusiastic photographer, passionate blogger, happy wife, dachshund mum, and lifelong North Walian.