

PREP: 15 min
COOK: 1 hour 15 min
SERVES: 8-10

Vanilla Bean Butter Cake

Satisfyingly vanilla, this rich, moist, buttery cake has the kind of sweet Vanilla Bean glaze that makes it wonderful served warm for afternoon tea and a great base for layered birthday cakes.

Ingredients

Cake

125g butter, softened

2 tbs Queen Vanilla Bean Paste

Queen Fairtrade Vanilla Extract with Seeds

1 1/4 cups (275g) caster sugar

3 large eggs

1 cup (150g) plain flour, sifted

1/2 cup (75g) self-raising flour, sifted

1/4 tsp bicarbonate of soda

1/2 cup (125ml) milk

Icing

Method - Cake

STEP 1

Preheat oven to 160°C (fan forced). Grease a deep 20cm-round cake pan; line base with baking paper.

STEP 2

Beat butter and sugar until pale and creamy, add eggs, Vanilla Bean Paste and Vanilla Extract and mix until combined. Mix in flours, baking soda and milk until just combined. Pour mixture into prepared pan and bake for 1 1/4 hours until and inserted skewer comes out clean. Allow to cool in pan for 5 minutes, then turn onto wire rack; turn cake top-side up to cool.

Method - Icing

STEP 1

Combine all ingredients in a small bowl, mixing well until smooth. Drizzle over warm cake and serve immediately.

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Ingredients

3/4 cup (110g) icing sugar, sifted
2 tsp Queen Vanilla Bean Paste
1 tbsp milk

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