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## BUTTERY POUND CAKE

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Servings: 6-8

This cake recipe is the ever trusty and reliable Pound cake. It's so versatile; I can eat it plain, with fruit, preserves, or with a slight dusting of powdered sugar! It never fails to make me happy.

### INGREDIENTS:

160g	SCS Unsalted Butter (softened)
160g	Sunshine Self-Raising Flour (sifted)
160g	SIS Caster Sugar
1/2 tsp	Salt
2	Eggs
1 tsp	Vanilla Extract
1 tsp	Baking Powder
3 tsp	Buttermilk
3 tsp	Fresh milk

1. Preheat your oven to 175°C.
2. With an electric mixer, cream butter and sugar until pale and fluffy.
3. Incorporate the eggs (one at a time) and vanilla extract; mix until incorporated.
4. Whisk together the flour, salt and baking powder.
5. Fold in the flour mixture, buttermilk and milk until just combined.
6. Bake in a loaf cake tin for 40 to 45 minutes.
7. Remove the cake from the oven and let it rest on a cooling rack for 10 to 15 mins and serve.