

Butter Cake

120g Butter
½ cup Castor Sugar
few drops Vanilla
2 Eggs
2 cups S.R. Flour
approx. ¾ cup Milk
pinch Salt

Cream butter, vanilla and sugar until light and fluffy.

Beat eggs lightly, add gradually to the creamed mixture, beating well after each addition.

Add half the sifted flour and salt and half the milk. Fold in gently. Fold in remaining milk and flour.

Bake in moderate oven approx. 30 minutes or until cooked through.