

Recipe of the month with Workforce

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Madeira Cake

INGREDIENTS

- 225g plain flour
- 1tsp baking powder
- 225g butter
- 225g sugar
- Rind of 1 lemon
- 1 tsp vanilla essence
- 4 eggs

METHOD

- Line a spring bottom cake tin with baking paper.
- Pre heat the oven to 170c.
- Sift the flour and baking powder and set to one side.
- Cream the butter and sugar till light and fluffy and add the lemon rind and vanilla essence.
- Beat in the eggs one at a time.
- Finally fold in the flour and place in the cake tin.
- Bake at 170c for 1 and 1/4 hours.
- Leave to cool dust with icing sugar and serve with a pot of earl gray tea.

Each month Workforce will post the latest Recipe of the Month for you free to download. If you happened to miss a recipe you can access archived recipes also. Go to: www.workforce-development.co.nz and follow the Recipe of the Month link. Enjoy!

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