

Madeira Cake

Brigades @ Home – 08/05/2020

Preparation time: 20 minutes

Cooking time: 1 hour

Overall inc. cooling: 2 hours

Makes: 8-10 slices

Ingredients

175g unsalted butter or baking margarine at room temperature

175g caster sugar

3 large eggs

1tsp vanilla extract

250g self-raising flour

Method

1. Set your oven to gas mark 3, fan 150°C
 2. Grease a 2lb loaf tin and line with greaseproof paper or baking parchment
 3. Beat the butter and sugar together until light and airy
 4. Beat the eggs in a mug. Add a little at a time to the mixture and beat in thoroughly
 5. Mix in the vanilla extract
 6. Sieve the flour into the mixture and fold it in slowly, keeping the air in the mixture
 7. The batter should fall off a wooden spoon. If it is too thick, mix in a splash of milk
 8. Tip the batter into the lined loaf tin and flatten the top
 9. Bake in the middle of the oven for 1 hour. The top will bounce back when pressed, or a skewer slid into the middle comes out clean
 10. Leave the loaf to cool in the tin for 15 minutes, then turn it out onto a cooling rack and leave to cool completely
 11. Store in an airtight container
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Ingredients

175g unsalted butter
175g caster sugar
3 large eggs
1tsp vanilla extract
250g self-raising flour

Oven: gas mark 3 or
150°C



Utensils

2lb Loaf tin & Mug
Greaseproof paper
Scissors & Fork
Wooden spoon
Scales
Large bowl & sieve
Cooling rack
Oven gloves
Airtight container



1.

Grease the loaf tin with some extra butter or margarine



2.

Line the loaf tin with greaseproof paper



3.

Weigh the 175g butter or margarine into a large bowl



4.

Weigh the 175g of caster sugar into the bowl with the butter



5.

Cream (beat) the sugar and butter together until light and airy



6.

Crack 3 large eggs into a mug



7.

Beat the eggs to combine



8.

Add the egg to the creamed mixture a little at a time, mixing thoroughly after each addition



9.

Add the 1tsp of vanilla extract and mix in



10.

Weigh the 250g of flour into a sieve over the mixture



11.

Sieve the flour into the mixture



12.

Fold all the ingredients together to form a batter

The batter should fall off a wooden spoon. If it is too dry, mix in a splash of milk



13.

Pour the mixture into the lined loaf tin

Put it into the oven for 1 hour. It is ready when the top bounces back when pressed



14.

Leave the loaf to cool for 15 minutes in the tin



15.

Turn out the loaf onto the cooling rack and leave to cool completely



16.

Store the loaf in an airtight container

