Madeira Cake

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
1 tsp 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 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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Member recipe by Barney Desmazery
**Ingredients**

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

**Utensils**

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

**Oven**: gas mark 3 or 150°C

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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

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