

# MADEIRA CAKE-BREAD MACHINE



*By Food lovers recipes*

## MADEIRA CAKE-BREAD MACHINE

140 g butter, cut into pieces

140 g caster sugar

5 ml vanilla essence

165 g self raising flour

40 g cake flour

3 eggs, lightly beaten

15 – 30ml milk

To prepare the breadmaking machine, remove the kneading blade from the bread pan and then line the base of the pan with baking paper or greased greaseproof paper.

Cream the butter and sugar together until the mixture is very light and fluffy, then beat in the vanilla essence.

Sift the flours together. Gradually beat the eggs into the mixture, beating well after each addition, and adding a little flour if the mixture starts to curdle.

Fold in the remaining flour mixture, using a metal spoon, then add enough of the milk to give a dropping consistency.

Spoon the mixture into the prepared bread pan and set the bread machine on the “bake only” or “cake” setting. Bake the cake for 45 – 50 minutes. If, on your bread machine, the minimum time on the “bake only” setting is for longer than the time suggested here, set a timer and check the cake after the shortest recommended time

The cake should be well risen and firm to the touch. Test by inserting a skewer into the centre of the cake. It should come out clean. If necessary, bake for a few minutes more. Remove the cake from the machine. Leave it to stand for about 2 – 3 minutes, then turn the madeira cake out on to a wire rack to cool.

#### COOK'S TIP

Cakes cooked in a bread machine tend to have browner sides than when cooked in an oven. This is because the cooking element is around the sides of the bread pan. Cakes such as this, which have a high proportion of fat and sugar need to be watched closely, as the edges will easily overcook.

Recipe from: Bread Machine by Jennie Shapter

Geplaas deur Suneth van Rensburg