

# BASIC CARAMEL MADEIRA CAKE



*By Food lovers recipes*

## BASIC CARAMEL MADEIRA CAKE

250 g butter or margarine softened  
500 ml caster sugar  
4 extra large eggs  
15 ml caramel essence  
580 g (4 x 250 ml) flour sifted  
20 ml baking powder  
2 ml salt  
500 ml milk

Cream together butter and caster sugar until pale and fluffy.  
Beat in eggs one at a time and beating well after each addition.

Add caramel essence.

Sift together dry ingredients.

Add alternately with milk to give firm and dropping consistency.

Pour into a greased and lined 35 cm by 24 cm roasting pan or baking pan.

Level surface.

Bake at 180°C for 45 minutes or till skewer comes out clean.

Turn into cooling rack and allow to cool completely before icing if you need to ice.

Photo: Geri-B Mak

Recipe posted by Geri-B Mak