

# SCHOOL CAKE

## INGREDIENTS

### Cake

- 400 g unsalted butter
- 400 g caster sugar
- 7-8 medium eggs
- 400 g self raising flour
- 1 tsp vanilla extract

### Icing

- 500 g icing sugar
- 4-5 tbsp water

### Sprinkles

- Rainbow sprinkles

## METHOD

### For the Cake

01. Preheat your oven to 180°C/160°C fan and line a 9x13" traybake tin with parchment paper.
02. Beat together your butter and sugar until light and fluffy.
03. Add in the eggs, self raising flour, and vanilla extract and beat again until combined well.
04. Pour into the tin and bake in the oven for 45-50 minutes, or until baked through.
05. Once baked, let the cake cool fully in the tin.

### For the Icing

01. Add the icing sugar to a medium sized bowl, and gradually add the water, mixing well each time, until a thick icing paste is made.
02. Carefully spread the icing over the cake evenly.

### Sprinkles

01. Sprinkle over your favourite rainbow sprinkles!
02. Leave the icing to set for about an hour, and enjoy.

