

Madeira Cake

By Kathy Moore

Madeira Cake Ingredients – 18cm/7” (Round Cake)			
175g/6oz	Butter or Margarine	225g/8oz	Plain Flour - sieved
175g/6oz	Caster Sugar	1½	Level teaspoons baking powder
3	Medium Eggs		Grated rind and juice of 1 lemon

Method

1. Preheat oven to 160°C/325°F/Gas 3
2. Line an 18cm/7” round tin with baking parchment
3. Place all the ingredients into a mixing machine and beat well until the mix is light in colour, fluffy and glossy. (You can mix by hand if you wish.)
4. Place the mix into the tin and smooth the top gently.
5. Place onto the middle shelf of the preheated oven and bake for 1½ - 1¾ hours or until properly cooked.
6. Remove from the oven and cool completely on a wire baking tray or similar.

Remember....

All ovens vary in performance and temperature accuracy.
The above is a guide only to the temperature and time needed to bake the cake.

Baking tips

- Butter can be substituted for margarine in the cake recipes. Butter gives a better flavour, although margarine will tend to give a lighter cake.
- Diet or low fat margarine substitutes will not work as they usually contain a high proportion of water and affect balance of the recipe. (Try eating a smaller piece of cake if necessary!!)
- Use ingredients at room temperature.
- Beat the ingredients well, under beating or mixing will result in a heavy cake.
- Make certain the cake is thoroughly cooked or a soggy centre will result. Cool thoroughly. If a cake is stored when even slightly warm, it can very quickly turn mouldy.
- There is nothing like a home baked cake for flavour.