

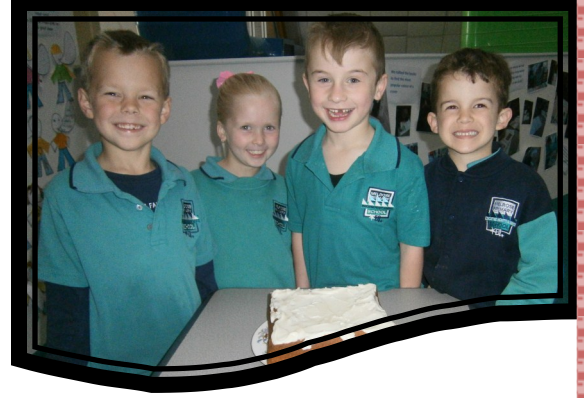
# Melrose Star Butter Cake

## Ingredients:

- 2 cups S.R. Flour
- ½ cup Custard Powder
- 2 cups castor sugar
- 1 cup Coconut Milk
- 4 eggs
- 2 teaspoons vanilla
- 230g softened Butter

## Method:

1. Grease cake tin.
2. Sift flour and custard powder into a large bowl.
3. Add sugar.
4. Add milk, eggs, vanilla and butter.
5. Beat on medium speed for 10 minutes.
6. Pour mixture into a greased and lined 25cm square tin.
7. Bake for 1-1½ hours



It was heaps of fun when I got to sift the flour into the bowl.  
Keegan.



I collected the eggs from the choock pen, to make the cake.  
Nathaniel



I mixed the cake. It was heaps of fun.  
Angus



We used a pencil and baking paper to trace around the tin. The baking paper is to stop the cake from sticking. I really enjoyed doing this.  
Felicity



I cracked the egg into the bowl. It was fun to do.  
Jakob

