

## *-Quick picnic cake -*

*Mandy know's that there's not a lot that excites me more than our picnic's at Molteno Farm. I love baking for these picnic's and this cake is ideal as the invite always come on short notice due to weather conditions, I got her call at 11 on Friday morning, baked the cake during my lunch hour, worked till 4:30 and we arrived at the dam 5:30....*



### *Ingredients for the cake:*

*335g cake flour  
2 teaspoons baking powder  
1.5 teaspoons vanilla  
185g softened butter  
220g castor sugar  
3 large free-range eggs  
3/4 cup milk*

### *For the cake.....*

*Preheat the oven to 180 degrees.  
Grease and line a 20cm tin with baking paper.  
Sift flour and baking powder, add the softened butter, eggs, sugar, vanilla and milk.  
Mix until smooth.  
Bake for 40 minutes.  
Turn out and cool.*

### *Ingredients for the icing:*

*350g sifted icing sugar  
80g white woodenspoon margarine or butter  
1t vanilla  
Red ripe cherries or raspberries...*

### *For the icing.....*

*Whip the sifted icing sugar and softened margarine with the vanilla.  
Add more icing sugar if too soft...  
You can also add a few drops of lemon juice to the icing for a lemony flavor...*

*Recipe card from the kitchen of*



*hanliegreen.com*