

# Vanilla Sponge

VANILLA BUTTERCREAM

## Ingredients

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### Sponge

- 400g Butter (at room temperature)
- 400g Caster Sugar
- 8 eggs
- 400g Self Raising Flour
- Vanilla Essence

### Vanilla Buttercream

- 250g Butter
- 500g Icing Sugar
- 3 table spoons whole milk
- Vanilla Essence

## Directions

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1. Preheat oven to 180
2. Line 2 9 inch or 3 8 inch cake tins
3. Beat butter and sugar in an electric mixer with the paddle attachment until pale
4. Add eggs one at a time until incorporated
5. Sift in flour and teaspoon of vanilla
6. Mix until just combined, don't overmix
7. Bake for 35 mins, or until a skewer comes out dry
8. Remove from oven and cool

1. Beat butter until pale and smooth
  2. Add icing sugar and vanilla and milk
  3. Beat for 5 mins
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