



Ingredients

Quantity:	Measure:	Ingredients:	Description:
90	Grammes	Flour, Maida - (Refined)	Make ba
3	Nos	Eggs	For beating with
60	Grammes	Sugar	For beating with
400	Grammes	Sugar, Icing	For butter icing
200	Grammes	Butter	For butter icing
2	Tablespoon	Cocoa Powder	For butter icing
1	Teaspoon	Vanilla Essence	any essence, as

Method

1. Sieve the flour. Set aside
- 2, Beat the eggs and sugar, till light and fluffy.
3. Fold in the flour with a little water. Pour the batter in a greased and lined cake tin.
4. Bake at 200 degrees centigrade, for 15 to 20 minutes.
5. Cut the cake in layers, after it is cooled.
6. Wet the layer with a light sugar syrup, and then spread butter cream.

Butter Cream

For chocolate butter cream, use cocoa powder.

Butter Cream:

1. Cream together, icing sugar and butter, till light and fluffy.
2. Then add the desired essence and flavoring.

Colors:

- i. Vanilla cream: is vanilla essence + white butter cream.
- ii. Strawberry cream: is pink color, strawberry essence and white butter cream.
- iii. Orange: is orange color + orange essence + white butter cream.
- iv. Pineapple: lemon color + pineapple essence + white butter cream.
- v. Chocolate: cocoa powder + white butter cream.