



PREP TIME  
**15 MIN**



COOK TIME  
**30 MIN**



SERVINGS  
**12-16 CAKES**

# Easy School Cake

## Ingredients

For the sponge:

- 200g unsalted butter, softened
- 200g caster sugar
- 4 medium eggs
- 200g self-raising flour
- 2 tsp vanilla extract
- 2 tbsp milk

For the icing:

- 250g icing sugar
- 2-3 tbsp water (add gradually)
- Rainbow sprinkles (to decorate)

## Instructions

1. Preheat oven to 180°C (160°C fan) / 350°F / Gas 4.
2. Grease and line a rectangular traybake tin (about 9x13 inches).
3. In a bowl, cream together the butter and sugar until light and fluffy.
4. Add eggs, one at a time, mixing well after each.
5. Stir in the vanilla extract.
6. Fold in the flour, then add the milk to loosen the batter slightly.
7. Pour into the tin and smooth the top.
8. Bake for 30-35 minutes or until golden and springy to the touch.
9. Let the cake cool completely before icing.
10. Mix icing sugar with water until smooth and pourable (but not too runny).
11. Spread icing over the cake and immediately scatter with sprinkles.
12. Allow to set, then slice and serve!

