

Yellow Crew



LAYERED YELLOW SPONGE CAKE WITH KIWIS AND STRAWBERRIES

Cake

250gr SASKO self raising flour

250gr butter - soft

250gr Caster sugar

4 eggs

1 tsp MOIRS baking powder

1 tsp vanilla essence

Get the Ketla to 180 degrees

Cream butter and sugar together till a pale colour

Add eggs and MOIRS vanilla essence

Sift dry ingredients together over egg, sugar mixture

Fold together

Bake in the Ketla for approximately 30mins

Yellow icing

1 cup icing sugar

250gr soft butter

1 or 2 tsp MOIRS vanilla essence

1 or 2 TBS milk if too thick

Sift icing sugar over soft butter

Add vanilla essence

Beat vigorously till thick and smooth

Add milk if too thick

Slice cake lengthways to make layers and fill with icing

Stuff with sliced strawberries and kiwi

