

Hinkler Cake

Ingredients:

Sponge:

60g butter, softened

110g (1/2 cup) caster sugar

2 eggs

150g (1 cup) self-raising flour

4 tbs milk

Lemon icing:

185g (1 1/2 cups) icing sugar

15g butter, softened

2 tbs lemon juice

Method

Preheat the oven to 190°C. Grease and line the base of a large, shallow, square cake pan (approximately 22 cm).

To make the sponge mixture, cream the butter and caster sugar in a large bowl, until light and fluffy and the sugar is dissolved. Add the eggs, one at a time, and beat until combined. Add the flour, alternately with the milk, and beat until combined.

Spread the sponge mixture over the fruit and bake in the oven for 30 minutes, or until golden.

Allow the cake to cool in the pan for a few minutes, then turn out on to a wire rack to cool completely.

To make the icing, put the icing sugar, butter and lemon juice in a small bowl and mix until smooth, and of a spreading consistency.

When the cake is cool, ice the top with icing.

Record

Page 133, Cookery Book : new and updated recipes / QCWA Bundaberg Branch.

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