

Plain Cake

Based on the recipe for "Plain Cake" at kfoods.com/recipes/plain-cake_rid5818

Ingredients:

To prepare the baking pan:

- Margarine to grease baking pan
- Flour to flour the baking pan

Cake ingredients:

- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup vegetable shortening -- bring to room temperature
- 1 cup sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup milk

Equipment:

- Countertop convection oven set to 350F
- Measuring cup
- Two mixing bowls
- Fork to mix flour, baking powder, and salt
- Paper towel or tissue
- Two knives
- Electric mixer
- Measuring spoons
- Plastic pastry scraper / large spoon
- 10-1/4" by 3-1/2" loaf pan
- Oven mitts
- Wire cooling rack

How to make the cake:

1. Preheat oven to 350F.
2. Thoroughly mix flour, baking powder, and salt in a bowl, and put aside.
3. Grease the baking pan with margarine.
4. Dust the baking pan with flour, and put aside.
6. Cream the room temperature shortening with an electric mixer in a bowl.
6. Add sugar and mix well.
7. Add egg and beat well.
8. Add vanilla extract and mix well.
9. Add about a third of the flour mix, and a third of the milk, and mix well.
10. Repeat step 9 until the flour and milk are mixed into the batter.
11. Transfer batter to the baking pan using a pastry scraper or spoon.
12. Bake in countertop convection oven for 50 to 55 minutes.
 - Rotate part way through baking.
 - Cake is ready when a wooden toothpick placed in the middle of the cake comes out clean.
13. Remove the cake and pan from oven and place on a heat-proof surface.
14. Use a knife around the edges of the cake; remove the cake from the pan, and place on the cooling rack.
15. Allow to cool.
16. Slice and serve; freeze the balance.

Optional lemon drizzle:

- 6 tablespoons of icing sugar

- 3 tablespoons of lemon juice

14. Measure 6 tablespoons of icing sugar in a bowl

15. Measure 3 tablespoons of lemon juice in the bowl with the icing sugar

16. Thoroughly mix sugar and lemon juice

17. When cake is taken out of oven and has cooled a few minutes, pierce cake in several places with a thin knitting needle

18. Slowly pour sugar and lemon juice sauce over cake with a spoon

19. Allow cake to continue cooling

20. Use a knife around the edges of the cake; remove the cake from the pan, and place on the cooling rack

21. Slice and serve