

## Plain Cake

Based on the recipe for "Plain Cake" at [kfoods.com/recipes/plain-cake\\_rid5818](http://kfoods.com/recipes/plain-cake_rid5818)

### Ingredients:

To prepare the baking pan (optional if using parchment paper):

- 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 OR 9" square baking pan
- Parchment paper (optional if using margarine and flour method)
- Oven mitts
- Wire cooling rack

### How to make the cake:

1. Preheat oven to 350F (loaf pan) or 375F (9" square pan).
2. Thoroughly mix flour, baking powder, and salt in a bowl, and put aside.
3. Line pan with parchment paper (especially if using cake for upside down cake.)
  - 3A. Grease the baking pan with margarine.
  - 3B. Dust the baking pan with flour.
4. Cream the room temperature shortening with an electric mixer in a bowl.
5. Add sugar and mix well.
6. Add egg and beat well.
7. Add vanilla extract and mix well.
8. Add about a third of the flour mix, and a third of the milk, and mix well.
9. Repeat step 9 until the flour and milk are mixed into the batter.
10. Transfer batter to the baking pan using a pastry scraper or spoon.

11. Bake in countertop convection oven
- 11A. Loaf pan at 350F for 50 to 55 minutes.
- 11B. 9" square baking pan at 375F for approximately 35 minutes.
  - Rotate part way through baking.
  - Cake is ready when a wooden toothpick placed in the middle of the cake comes out clean.
12. Remove the cake and pan from oven and place on a heat-proof surface.
13. Use a knife around the edges of the cake; remove the cake from the pan, and place on the cooling rack.
14. Allow to cool.
15. Remove from baking pan.
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