Making HOME *Baking Easy*

Panasonic Breadmaker Recipe
Madeira Cake

Ingredients
140g softened butter
140g caster sugar
1/2 tsp vanilla essence
3 medium eggs, lightly beaten
165g self raising flour
40g plain flour
1-2 tbsp milk

For the icing
85g softened butter
1 tsp finely grated orange zest + some to decorate
175g icing sugar
2 tsp orange juice

1. Remove the kneading blade from the bread pan and double line with 2lb loaf tin liners or grease proof paper.
2. Cream the butter and sugar together until light and fluffy. Add the vanilla essence.
3. Gradually beat in the eggs.
4. Sieve the flours into the creamed mixture and fold in gently, add enough of the milk to give a dropping consistency.
5. Spoon the mixture into the prepared bread tin and set the machine to the bake only setting. Bake the cake for 45-50 mins or until a skewer inserted in to the centre of the cake comes out clean. If necessary bake for another few minutes.
6. Remove the cake from the machine and cool on a wire rack.
7. To make the icing, cream the butter in a bowl until pale and fluffy, then beat in the grated orange zest. Stir in the icing sugar and orange juice mixing all together to make a soft icing. Spread over the top of the cooled cake and sprinkle with some orange zest to decorate.

THE ideas KITCHEN