

Klop en gebak

Servings: 1 cake

Prep Time: 15min

Cook Time: 30min



Ingredients

- 4 large eggs
- 500ml castor sugar
- 250ml sunflower oil
- 10ml vanilla essence
- 500ml cake flour
- 20ml baking powder
- 300ml milk

Directions

1. Mix eggs and castor sugar until creamy and sugar has dissolved. Add oil and vanilla essence and vanilla essence and mix thoroughly
2. Add sifted flour and baking powder and stir to mix
3. Add enough milk to make a fairly slack mixture
4. Spoon batter into a large well-greased and lined square or rectangular cake tin and bake at 190 deg C for 30min or until well risen and lightly golden
5. Spread strawberry jam over cake and top with whipped fresh cream

Variations

6. Cut cake into squares and decorate with whipped fresh cream, chocolate, nuts or cherries
7. Spread smooth apricot jam over cake and sprinkle with desiccated coconut before cutting into squares
8. Leave out milk and add 200ml boiling water and 50ml cocoa powder