

Butter Butterscotch Cake

Ingredients

- 250 grams** butter, chopped
- 1 cup** brown sugar, firmly packed
- 2** eggs
- 1 tablespoon** golden syrup
- 1.5 cups** self raising flour
- 0.5 cup** milk

Method

Preheat oven to 180. Grease a deep 20cm round cake pan; line base with baking paper.

Beat ingredients in medium bowl with electric mixer on low speed until combined. Increase speed to medium; beat until mixture is smooth and changed in colour. Spread mixture into prepared pan.

Bake about 50 minutes. Stand cake in pan for 10 minutes before turning onto wire rack to cool. Dust cold cake with sifted icing sugar, if desired.

Prep

- Prep: 15 Minutes
- Bake: 50 Minutes

Source: Everyday Cakes & Cookies (8 servings)
