



Create and Do:

Ideas to help you make or build connections

Canal-inspired Cake

Ingredients

- 4 large eggs
- 225g caster sugar
- 225g butter (softened)
- 225g self raising flour
- 1 teaspoon baking powder

Method

- Preheat oven to 180C (160C fan)
- Grease and line bottom of cake tin(s) of choice
- Slowly beat together sugar, flour, butter, baking powder and eggs until smooth
- Pour the mixture into the tin(s) and bake for 20-30 mins until risen and pale golden in colour
- The top should spring back when lightly pressed
- Cool for about 2 mins then turn out onto a cooling rack
- Cut into shape and decorate when cooled

Make any shape of cake you like, inspired by canals and rivers – how about a canoe, a kayak, or some of the wildlife that you see by and on the water?

