

Pound cake (for covering with sugarpaste)

Square	6"	7"	8"	9"	10"	11"	12"
Eggs	140g	190g	250g	320g	390g	470g	560g
S/R flour	140g	190g	250g	320g	390g	470g	560g
Sugar	140g	190g	250g	320g	390g	470g	560g
Fat	140g	190g	250g	320g	390g	470g	560g
Cooking time	50 mins	55 mins	60 mins	65 mins	70 mins	75 mins	80 mins

Round	6"	7"	8"	9"	10"	11"	12"
Eggs	110g	150g	200g	250g	300g	370g	440g
S/R flour	110g	150g	200g	250g	300g	370g	440g
Sugar	110g	150g	200g	250g	300g	370g	440g
Fat	110g	150g	200g	250g	300g	370g	440g
Cooking time	45 mins	50 mins	55 mins	60 mins	65 mins	70 mins	75 mins

Cream the butter together with the sugar until pale and fluffy - should take about five minutes using an electric whisk/mixer.

Makes a cake which can be cut into two layers (1" high)

Add eggs in a thin stream while beating. Beat for another few minutes. Fold the flour into the cake mixture gently using a knife. Add enough milk to get a 'dropping consistency'.

Eggs weighed without shell

Oven temperature - 175C / 155 Fan / Gas 3½

Spoon into a lined tin and bake in a preheated oven - poke a clean knife into the cake to check that it's cooked - it should come out clean, if not then put the cake back in for another 10 minutes and re-check.