















# Nigerian Pound Cake



## Ingredients

- 500g plain flour 
- 500g butter at room temperature 
- 10 eggs 
- 350g sugar 
- 2 tbsp baking powder 
- 2 tbsp vanilla essence 

## Equipment

- 2 bowls 
- whisk 
- measuring tools 
- round baking tin 
- baking paper 
- large spoons 

## Instructions:

1. Preheat the oven to 180°C (350°F).
2. In a big bowl, sieve the plain flour and baking powder.
3. In another bowl, add the butter and sugar. Mix it together until it's light and fluffy.
4. Add the eggs, one at a time, and then add the vanilla essence to make it smell amazing!
5. Slowly mix the flour mixture into the bowl with the fluffy butter until everything is well combined.
6. Line a round baking tin with baking paper and pour the cake batter into the tin.
7. With the help of an adult, put the cake in the oven for 45 minutes.
8. Once the cake is baked, cool the cake in the tin for 10 minutes, then flip it onto a rack to cool completely before eating.



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