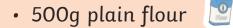




Nigerian Pound Cake

Ingredients







- 500g butter at room temperature
- 10 eggs







• 2 tbsp vanilla essence



Equipment







whisk



measuring tools



round baking tin



baking paper



large spoons

Instructions:





- 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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