

# Iced Sprinkle Cake

This is an 'old school' classic and remains popular with children and adults alike!



Makes  
**12**

## Ingredients list

**200g Baking Margarine**

**200g Caster Sugar**

**200g Self-Raising Flour**

**4x Eggs – beaten**

**50ml Milk**

**1 Tsp Vanilla Flavouring**

**200g Icing Sugar**

**4 Tbsp Water**

**25g Cake Sprinkles**

---

## Method

- 1. Place the margarine, caster sugar, self-raising flour, eggs, milk and vanilla flavouring into a large mixing bowl and beat until blended (this is called the all in one method).**
- 2. Grease and line a 20cm x 30cm cake tin and pour the mixture in.**
- 3. Bake at 180°C for 25-30 minutes, until golden and firm to touch.**
- 4. Leave the cake in the tin to cool.**
- 5. Make the icing by adding the water to sifted icing sugar until smooth and glossy. Spread the icing carefully over the cake with a palette knife and top with sprinkles.**

