

## **Topsy Turvy Cake Recipe**

Ingredients:

Bake each cake one at a time at 180 degrees. Timings are approximate and depend on the oven.

### **15cm (6") Cake - Bake for 1 Hour - 16776**

4 eggs  
8oz sifted self raising flour  
8 oz sugar  
8 oz butter

### **20cm (8") Cake - Bake for 1 - 1½ Hours - 16777**

7 eggs  
14oz sifted self raising flour  
14 oz sugar  
14 oz butter

### **25cm (10") Cake - Bake for 2 Hours – 16788**

9 eggs  
18oz sifted self raising flour  
18 oz sugar  
18 oz butter

**For the Cake** (make each cake separately and grease the whole tin and line the bottom of each with a circle of greaseproof paper).

Whisk together the butter and sugar until pale and fluffy.

Add in the eggs one at a time, and whisk after each one until mixed in (if the egg starts to curdle, add a little flour in at each stage).

Add in the flour and whisk until it is incorporated.

Pour into the tin and bake at 180 degrees for the time allocated.

Check each cake is cooked though by pressing the top until it springs back or a metal skewer comes out clean. Leave to cool in the tin for a few minutes and then turn out onto a cooling rack to cool fully.