

DUTCH BOTERKOEK aka BUTTER CAKE

This easy bake comes together in less than 10 mins and bakes in about 25 so if you ever find yourself going full Jekyll and Hyde mode cause you NEED SUGAR PRONTO, then this is the bake for you. It's simplicity and then some. A bake with no more than 6 ingredients (we ain't counting salt) and requires zero skill to put together. If you are after easy, low maintenance, fuss free baking, then this is your baby. It has a forgiving base so you can overmix, undermix, add in some additions which tickle your pickle.

Recipe Makes: 1 x 25 cm / 10 inch 'cake'

W Y N S P O N G E

H O E 225 g Icing/Superfine Sugar, sifted
A U E Zest of 2 Lemons
T D ½ tsp Vanilla Bean Paste
280 g Plain/AP Flour, sifted
Pinch of Salt
225 g Unsalted Butter, room temp
1 Large Egg, whisked

M Preheat the oven to 180C Fan/200C/400F/Gas Mark 6 and line the base of a 10 inch tart tin.

E Add your icing sugar and lemon zest to a mixer bowl and use the paddle attachment to
T combine the two together for 5 minutes.

H Next, add the flour, pinch of salt and vanilla bean paste. Mix before adding the butter.

O Use the paddle attachment to mix again until the butter has combined. Keep mixing until the
D mix starts to look like rubble.

Reserve 1 tsp of whisked egg & pour the remaining into bowl. Mix until dough comes together.

Press the dough into your base lined tart tin and use the back of a spoon or offset palette knife to smooth until even and flat. NOTE: Alternatively you could also place a sheet of grease-proof/baking paper on top of the filling and use your hands to press down.

Add a splash of milk to the reserved whisked egg and use a pastry brush to brush over the top.

Use a fork or knife to create a lattice pattern on the top and pop into the oven to bake for 20 to 22 minutes until golden brown.

Allow the cake to completely cool in the pan before removing and slicing into 8.