



FRESH STRAWBERRIES CAKE

By Dr I F Glavee

Ingredients

- 3 eggs
- 200g of self raising flour
- 200g of baking butter
- 100g of caster sugar
- 1 teaspoon of vanilla essence
- 1 teaspoon of grated nutmeg
- Whipped cream made from double cream and caster sugar
- 15 fresh strawberries washed

PREPARATION: 10MIN

COOKING: 10MIN

READY IN: 20MIN

Method

1. Cream the butter and caster sugar till soft and creamy.
2. Add well beaten eggs
3. Add the vanilla essence and grated nutmeg.
4. Sieve the flour into the mixture till well mixed.
5. Line a baking thin with a thin layer of butter covering the base and sides
6. Bake in an oven at 160 degrees Celsius for 20 minutes or till golden brown
7. To check if cooked use skewer to test middle part if it comes out clean then cooked
8. Let it cool on rack for 10 minutes
9. Decorate with whipped cream followed by fresh cut strawberries
10. Enjoy!