



Nammilk Butter Cake

Product:

Nammilk Long Life

Description:

Bring wholesome goodness into your kitchen with this simple and delicious recipe made even better with Nammilk Long Life milk.

Ingredients:

- 1 cup butter (softened)
- 1 cup sugar
- 4 eggs
- 2 cups cake flour
- 2 tsp baking powder
- ½ cup Nammilk UHT
- 1 tsp vanilla essence

Direction:

1. Preheat oven to 180°C and grease a cake tin.
2. Cream butter and sugar together until light and fluffy.
3. Add eggs one at a time, mixing well after each addition.
4. Sift in flour and baking powder.
5. Add Nammilk and vanilla, mix until smooth.
6. Pour batter into the prepared tin.
7. Bake for 30–40 minutes or until a skewer comes out clean.
8. Allow to cool before serving.