

Simple, fast & furious cake

This is one of my 'go-to' recipes if I'm looking to cook up a **quick breakfast or dessert**. What makes this truly, '*fast & furious*' is that — using a silicone cake form I can put this in my **microwave oven** at approx.750w and within **7 to 8 minutes**, have a good looking cake to serve up! But I must also add that the microwave version will dry out very quickly, and so it's best with the addition of some jam in the middle, or even with a scoop of ice-cream or a drizzle of cream, custard or sweet sauce if you are serving it as a dessert.



Prep Time	Cook Time	Resting time	Total Time
15 mins	35 mins	5 mins	55 mins

Course: Afternoon tea, Breakfast, Dessert Keyword: cake, dessert, simple Servings: 8 slices
Cost: €7

Equipment

- 1 Round cake tin 27 cm but if you intend to cook this in the microwave, you will need a suitable glass or silicone dish of similar proportions
- 1 Kitchen robot/mixer
- 1 Kitchen scales or measuring jug
- 1 Sieve for flour
- 1 Spatula
- 1 Teaspoon
- 1 Knife
- 1 Oven or microwave
- 1 Wire rack for cooling
- 1 Wooden or metal skewer

Ingredients

- 200 gm butter or margarine
- 200 gm plain, self-raising or wholemeal flour
- 200 gm sugar
- 4 medium eggs
- 1 16 gm pkt raising agent
- chocolate chips or chopped nuts
- flavouring if desired
- icing sugar to dust finished cake
- fruit jam of choice to sandwich cake

Instructions

1. Turn on your oven to **160°C**
2. **Prepare the baking tin** (27cm diam.) by rubbing all over with small knob of butter and then dusting lightly with flour
3. Prepare the robot with a **non-cutting blade**
4. **Sift together** flour & baking agent -- if using wholemeal flour, first sift & then add the chaff which remains behind in the sieve
5. Spoon into your robot along with **any flavouring** eg. cinnamon, vanilla etc

6. Add the **sugar**
7. Cut the butter into small pieces, then add to robot.
8. Turn the robot on at **half-speed** until the butter is mixed with the flour, then increase the speed for about 30 seconds
9. Break the **eggs, one by one**, into a cup so that you can check for pieces of shell, before adding each into the flour mixture
10. Turn on the **robot full speed** until the mixture becomes **smooth & slightly shiny**. That should take a couple of minutes.
11. At this stage, if you want to add some chocolate chips, throw them into the mixture & turn on the robot for just a few seconds so they mix in evenly without breaking up too much
12. Carefully transfer the **mixture to the cake tin**, & if the oven has reached temperature, slide on to the top shelf.
13. Cook for about **35 minutes**, checking a few minutes before the end of cooking time with a wooden skewer in the cake to see if it comes out dry or moist. If too moist, you may have to extend cooking time a few extra minutes.
14. When cooking time is up, take the cake from the oven and **leave it to stand for 5 minutes** before turning out onto a cake rack to cool
15. When the cake is cool you can add a little extra interest by slicing it in half horizontally & adding a jam spread in the middle -- or more simply, by just adding a dusting of icing sugar on the top