



Traditional Pound Cake Recipe

Ingredients

8 eggs

Plain flour

Sugar

Butter

Equipment

Spoon

Balance scales

Mixing bowl

This simple cake recipe can be made using balance scales to practise weighing with non-standard measures. This makes a very large cake, perfect for sharing with the whole class. You can adjust the quantities to make more or less, the important thing is that all the ingredients weigh the same. You can also add vanilla or other flavourings. Remember that smaller cakes will need less cooking time.

Method

1. Grease or line a large cake tin.
2. Weigh out equal amounts of all the ingredients.
3. Beat the butter and sugar together until they are light and fluffy.
4. Add the flour slowly, mixing well.
5. Put the cake into a cold oven set to 135°C and cook for $1\frac{1}{2}$ – 2 hours.