

# Vanilla Cake

4 tablespoons butter or margarine  
3/4 cup of sugar

Beat until white and fluffy (I do it by hand not mixer)

Add 2 eggs and a teaspoon of vanilla

Beat again

Add 2 cups of self-raising flour and 1/2 cup of milk.  
Your mixture should be fairly stiff.

Cut a circle of glad bake to fit the base of the 3ltr.  
Place that in, and then the cake mix on top.

Open the vent on the cover

Put on the hotplate on low/simmer,

I use the lowest gas setting I have.

When the whistle shows steam venting (it probably won't actually whistle) close it off and turn it off. Wait 10 minutes and your cake will be done.

For **Chocolate Cake**, I mix 1/4 cup of cocoa to a paste with boiling water and add with the eggs

For **Coffee Cake**, I use 2 heaped teaspoons of instant coffee dissolved in boiling water and add with the eggs.