

Butter Cake Recipe (Egg Separation Method)

Written by Administrator
Monday, 21 July 2014 11:37



Butter cake is one of my family favourite cake, I used to bake it years ago with "Buttercup" or "Farmcow" butter. This few years, I found it hard to bake nice butter cake with this types of butter. I am not sure what's wrong with it, it was either my baking skill get worse? or the weather that makes the buttle melt easily? or the butter itself? I bought a 500g better quality butter to keep in fridge and plan to bake for butter cake. This time I get "SCS" butter.

When I read through some bloggers' blog, I found one recipe that is famous among many bloggers, and this method using egg separation method. I decided to give it a try.

With no regret, I am very happy with the result, I like this type of cake which gives a very fluffy texture and rich in buttery flavour. Thanks to [wendyinkk](#) for sharing Mrs NgSK's recipe. I really love it so much!!!

Ingredients:

230g salted butter, softened

150g caster sugar

4 egg yolks (grade B egg)

200g self raising flour, sifted (*I used 200g cake flour+3.5tsp baking powder*)

60ml fresh milk

4 egg whites (grade B egg)

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50g caster sugar

Method:

1. Preheat oven to 170°C. Line bottom and sides of 8 inch cake pan with parchment paper.
2. Cream butter and sugar till pale and fluffy, scrape side and bottom of mixing bowl as necessary. Add egg yolk 1 at a time. Beat well after each addition.



3. Put half the sifted flour and mix on low speed until combined. Add milk in two additions and mix until well combined. Add in balance of flour.

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On 21 July 2014, at 11:37 AM, Administrator <[redacted]> wrote:
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