



Grandpa Moses' - Butter and 'Saffron' Cake

(Adapted over a few years)

INGREDIENTS:

- 2½ cups plain flour, SIFTED
- 1½ teaspoons baking powder, SIFTED
- 1¾ cup caster sugar
- 250 grams butter, MELTED
- 4 eggs
- 1½ cups milk
- 50 mgs of Eladnelle Saffron (steeped for previous 24-hours)
- 1 teaspoon vanilla extract
- *Apricot and Saffron Jam
- Icing sugar to lightly dust cake.



METHOD:

- Step 1** Preheat oven to 160°C
- Step 2** Place the flour, baking powder, sugar, butter, eggs, milk, saffron and vanilla in a large bowl and mix until well combined.
- Step 3** Spoon the mixture into a lightly greased 20cm round cake tin lined with non-stick baking paper and bake for 1 hour 30 minutes or until cooked when tested with a skewer.
- Step 4** Allow to cool in the tin for 5 minutes before turning onto a wire rack to cool completely.
- Step 5** Carefully slice the cake into 2 layers.
Spread bottom cake layer with *Apricot and Saffron Jam in a thin layer.
Top with other cake layer.
Lightly dust the whole cake with the icing sugar.

NOTE: * Apricot and Saffron Jam is sold by 'Tasmanian Pantry Kitchen'