



# Cinnamon Tea Cake

These delicious treats are simple to make and so good to have in the pantry to serve to the unexpected guest, to jazz up a lunchbox...or to satisfy a sweet tooth when it needs that little extra something!

## Ingredients

125g unsalted butter, softened to room temperature  
 1 1/3 cup caster sugar  
 3 tsp vanilla extract  
 2 eggs  
 2 cups self-raising flour, sifted  
 2/3 cup milk

## Brown sugar and cinnamon buttercream frosting ([www.foodiewithfamily.com](http://www.foodiewithfamily.com))

2 1/4 sticks butter, softened to room temperature  
 1/2 cup light brown sugar, packed  
 1 tsp ground cinnamon  
 4-4 1/2 cups icing sugar mixture  
 1/2 tsp vanilla extract  
 1/4 cup pouring cream

## Method

1. Preheat the oven to 160 degrees Celsius for a fan forced oven. Grease and line 2x20cm round cake tins and line the base of each with baking paper.
2. Place the butter, caster sugar, vanilla extract and eggs in the bowl of an electric mixer and beat until the mixture is light and fluffy.
3. Add the sifted flour and milk to the bowl and stir until the ingredients have combined.
4. Divide the mixture into the two cake tins and place in the oven to bake for about 30 mins. Stand the cakes in their tins for 5 minutes before turning onto wire racks to completely cool. Make sure you cool the cake with the correct sides up to ensure a flat surface for the icing.
5. Once the cakes are completely cooled, prepare the icing. Beat together the butter, brown sugar and cinnamon until fluffy and pale in colour.
6. Add 3 cups of the icing sugar mixture and the vanilla extract and beat, starting on a low speed and progressing to a high speed.
7. Scrape down the bowl and add the cream. Beat to ensure it is well incorporated.
8. Add another cup of the icing sugar mixture and beat, starting on low and moving to a high speed, until fully incorporated.
9. If it needs to be thicker, add the final 1/2 cup of the icing sugar mixture. If it is too thick, add more and more cream, one teaspoon at a time, beating after each addition until the buttercream reaches the consistency you like. Store unused portions of the buttercream in the fridge for up to one week.
10. Place one of the cakes onto a piece of baking paper. Place 1/4 of the icing onto this cake and then top with the remaining cake. Smother the whole cake now with the rest of the icing.
11. Carefully transfer the prepared cake onto the serving plate and enjoy!

## Cook's notes

1. Best eaten on the day it is made.
2. If you would like to enjoy the cake without icing it is so easy!! Prepare a single cake using half the above mentioned amounts for the cake and prepare in accordance with steps 1-3 above. Once you take the cake out of the oven brush the top of the cake with 10g melted butter combined with 1 tsp ground cinnamon and 1 tbn caster sugar. It is best served warm when made in this manner.