



"Serving Suggestion"

Ingredients	Kg
Kingfisher Flour (1025-16)	0.250
Unsalted butter	0.200
Caster sugar	0.200
Vanilla extract	1tsp
Ground cinnamon	1tsp
Ground cardamom	1tsp
Ground ginger	1/2 tsp
Ground cloves	1/2 tsp
Baking powder	1tsp
Milk	120ml
Eggs	3

**MAKES APPROX 1 CAKE**

1. Preheat oven: Set oven to 180°C (350°F) and grease a bundt cake tin.
2. Cream butter and sugar: Beat the butter and sugar until light. Add eggs one at a time, mixing well after each addition.
3. Add spices and dry Ingredients: In another bowl, sift together the flour, baking powder, and spices.
4. Mix wet and dry: Alternate adding the dry ingredients and milk to the butter mixture, starting and ending with the flour.
5. Bake: Pour the batter into the bundt tin and bake for 45-50 minutes. A skewer should come out clean.
6. Cool: Let the cake cool for 15 minutes in the tin before turning it out onto a wire rack to cool completely.

### TEMPERATURE AND BAKING

Baking temperature	180°C (350°F)
Baking time	45-50 minutes