PREP: 15 min
COOK: 20 min
SERVES: 12

Vanilla Cake Bars with Peanut Butter Icing

Ingredients

Cake

125g butter, softened
1 cup (220g) caster sugar
1 large egg
1½ tbsp plain yoghurt
1 tsp Queen Natural Vanilla Extract
2 ½ cups (375g) plain flour, sifted
½ tsp baking powder
½ tsp salt

Icing

Dr. Oetker Buttercream Icing
2 tbsp peanut butter
2 tbsp (20g) cocoa

Method - Cake

STEP 1

Preheat the oven to 180°C (fan forced) and grease and line a large loaf tin or 20x20cm square tin with baking paper so it extends over the sides. In the bowl of an electric mixer, beat the butter and sugar together until light and creamy. Add the egg, yoghurt and vanilla and beat them through. Add the flour, baking powder and salt and mix until well combined.

STEP 2

Spread the mixture into the tin and smooth the top. Bake for 18-20 minutes or until a cake tester inserted in the middle comes out clean and the edges turn golden. Leave to cool completely in the tin.

Method - Icing

STEP 1

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Ingredients

1-2 tbsp milk

Method - Icing

Empty contents of Butter Cream Icing packet into the bowl of an stand mixer and add the peanut butter and cocoa. Mix on low and then slowly add milk until it reaches the right consistency. Continue to beat until light and fluffy. Spread the icing on the cooled cake and cut into bars.

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