

## Queen Cakes (皇后蛋糕)

### Ingredient:

plain flour	100g
baking powder	1 tsp
salt	1/8 tsp
butter	75g
castor sugar	75g
egg	1
vanilla essence	few drops
raisins	25g
milk	2-4 Tbsp

### Method:

1. Preheat an oven to 190 °C (gas mark 5).
2. Place paper cases into a patty tin.
3. Sieve flour and baking powder onto a piece of greaseproof paper. Mix raisins with 1/2 tsp flour mixture.
4. Cream butter and sugar in a mixing bowl until it is light and fluffy, and the colour turns creamy white.
5. Beat the egg and add vanilla essence. Gradually add the beaten egg into the mixture. Beat well each time.
6. Sieve in flour and gently fold well, then stir in raisins. Add milk when necessary.
7. Spoon the mixture into the paper cases. Bake for 15-20 minutes until they become golden brown.
8. Keep on a cooling rack.