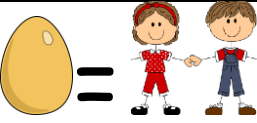














# Cake Recipe

 <p>1 egg makes enough cake for 2 people</p>	
<p>Balance the egg with flour.</p> 	<p>Tip the flour into a bowl.</p> 
<p>Balance the egg with sugar.</p> 	<p>Tip the sugar into the bowl.</p> 
<p>Balance the egg with butter.</p> 	<p>Tip the butter into the bowl.</p> 
<p>Crack the egg into the bowl.</p> 	<p>Mix it all up with a spoon.</p> 
<p>Add one handful of extras if you want to.</p> 	<p>Spoon into cake cases.</p> 
<p>Ask an adult to put them in the oven at 150° for 15 minutes.</p> 	<p>Enjoy your cakes!</p> 

This recipe is designed for use with a balance scales. If you don't have one you can use normal scales. Weigh your eggs in their shells then use that measurement to tell you how much flour, butter and sugar you need. You can scale up the number of eggs as you wish.