

Old Fashion Hot Milk Cake by Lynn's Recipes



Lynn demonstrates how to make an Old Fashion Hot Milk Cake. This was a family favorite and requires ingredients probably already in your pantry and refrigerator. Super easy and versatile. You can serve it with berries, lemon curd, ice cream or any other way you desire.

Ingredients:

- 1 stick butter, unsalted
- 1 cup milk
- 4 large eggs
- 2 cups sugar
- 2 cups all purpose flour
- 2 teaspoons vanilla
- 1 teaspoon salt
- 2 teaspoons baking powder

Preheat oven to 350°.

Grease and flour a tube or Bundt pan. Set aside.

Combine butter and milk in a saucepan and bring to a boil. Set aside.

Beat eggs until fluffy. Add sugar and continue to beat. Add flour, salt, baking powder and vanilla. Mix well. Add the hot milk mixture and continue to mix until incorporated.

Pour into the prepared pan and bake for 45 minutes or until a toothpick or cake tester comes out clean at 350°.

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Cool in pan for 10 minutes on a rack and then turn out onto a cake plate. Cool and then serve as desired.

[Link to Lemon Curd Recipe](#)

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