

Depression-Era Hot Milk Cake

INGREDIENTS

2 cups all-purpose flour
2 cups sugar
1 cup whole milk
1/2 cup (1 stick) unsalted butter, room temperature
4 large eggs, room temperature
2 teaspoons baking powder
1 1/2 teaspoons vanilla extract
1 teaspoon salt

Glaze:

1 1/2 cups powdered sugar
1/4 cup milk or water
1 teaspoon vanilla extract

PREPARATION

Preheat oven to 350° F and grease and flour a standard bundt pan.

In a large bowl or mixer, cream together eggs and sugar for 3-5 minutes, or until fluffy and lightened in color.

In a medium saucepan over medium heat, cook milk and butter until butter has melted and small bubbles start to form around the edge of the saucepan, but do not bring to a boil.

Once small bubbles appear, remove from heat and, while beating continuously, slowly pour into egg mixture until incorporated.

In a separate bowl, whisk together flour, baking powder and salt, then gradually mix dry ingredients into wet ingredients.

Pour batter into greased and floured bundt pan, then bake for 45-50 minutes, or until toothpick inserted in center comes out clean.

While cake is baking, whisk together powdered sugar, milk and vanilla extract in a medium bowl until desired consistency and thickness are reached.

Remove cake from oven and let cool 10 minutes, then invert onto serving platter. If using, pour glaze over the top of cake and let set before slicing and serving