

Heritage Recipes

You can share old family recipes and traditions

Hot Milk Cake #3

From Lori

My Nana (great-grandmother) had a wonderful recipe for hot milk cake. She was born in North Carolina near the end of the 1890s, and she was an amazing cook. Everyone in my family has this recipe, but I have her cake pan! She always made it in an angel food cake pan (the spindle in the middle). I've seen so many recipes on your site that are similar, but I haven't seen any with lemon before.

Hot Milk Cake

Cream together:

4 eggs

2 cups sugar

Mix in Well:

2 cups flour

2 tsp. baking powder

dash of salt

1 Tbsp. lemon (or extract)

Few drops of yellow food coloring

Melt:

1 block butter/oleo in 1 cup milk

Slowly mix hot milk into the mixture. Mix well! Grease and flour pan - grease spindle first, then the rest. Flour the spindle first, then the rest. Bake at 350 degrees about 1 hour. Cool on rack.

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