

Heritage Recipes

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Hot Milk Cake

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The Request:

“My grandmother made this layer cake about 2-3 times a week. She called it hot milk cake and it was the best - moist and buttery with a sponge cake consistency. When grandma was older, she finally wrote out the recipe for me, but unfortunately by then, her memory was not always intact. I've made the recipe from her instructions but it was awful. Very heavy - totally not to eat. Perhaps your members/readers will know of the recipe for Hot Milk Cake. Thanks so much. Kathy”

Editor's Note: Apparently this cake is not as easy one – several sources have said that it is not unusual for your first few attempts at this cake fail to rise before and that beating the eggs very well is important.

Hot Milk Cake

4 eggs
2 cups sugar
2 cups all-purpose flour
2 teaspoons baking powder
Pinch of salt
1 vanilla extract or other flavoring
1 cup milk
1/4 pound (1 stick or 8 tablespoons) butter

Preheat oven to 350 degrees. Grease and flour two 8- or 9-inch cake pans. Beat eggs well -- until light (5-10 minutes). Gradually add sugar and beat until light and fluffy. In separate bowl, combine flour, baking powder and salt. Add to creamed mixture and fold together. Heat milk and butter in a saucepan until hot. Add hot milk mixture and vanilla to cake batter and stir until combined, then pour into prepared pans. Bake 25 to 30 minutes, or just until a toothpick inserted in the center comes out clean. Cool on a wire rack. Frost with favorite icing. Makes two 8- or 9-inch layers.

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Hot Milk Sponge Cake (This recipe is a little vague, probably baked in a 9 by 13" pan.)

3 eggs, beaten well

Add:

1 level cup sugar

¼ tsp salt

1 cup flour

Beat together

Add 1 tsp baking powder and beat again.

Add 1 tsp vanilla or other flavoring, beat.

Heat together 1 T. butter and ½ cup milk. Let boil up and pour over above mixture. Beat for 2 minutes and bake quickly (25-30 minutes) at 350 degrees – depending on size of the pan.

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