

Heritage Recipes

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Laura's Hot Milk Cake

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Hi, was reading about the Hot Milk cake recipe --it has been made by my dad's mother's family for years (her mother made it before 1900) My dad's family are mainly German and are from Baltimore, MD. The recipe looks the same but thought I add about how my grandma made it and showed me & my mom to make it. It has ALWAYS turned out --no problems.

Laura's Hot Milk Cake

4 large eggs
2 cups of sugar
2 cups of flour
2 teaspoons of baking powder
1/2 teaspoon salt
1/4 pound (1 stick) of butter
1 cup of milk
1 tablespoon of vanilla

Bring milk & butter to a boil (melting the butter) remove from heat, set aside. In a bowl mix the flour , baking powder & salt. Preheat oven to 350. Grease (I use baker's secret to spray-- Grandma always buttered & then floured pan) cake pan. (We mainly use a bundt cake pan)

In a large bowl mix the eggs and sugar TOGETHER (beat until sugar well blended w/eggs) --- Add in half the flour mixture --mix together until blended -- then add remaining flour mixture and mix till blended. Add in hot milk & butter -- mix well. LAST STEP is to add vanilla, mix then pour into pan. DO NOT OVERBEAT YOUR BATTER ---this is the hard part, you must only mix until blended --over-beating will give you a tough cake.

Bake in center of oven for 25-35 minutes (until cake tester comes out clean).

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This is a heavy, sweet cake and does not really need icing --- but if we did icing we used a fudge icing. If interested email me (also on most Hershey's Coco powder cans. When ever I make this cake everyone goes crazy for it ---really so if icing.

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