

Heritage Recipes

You can share old family recipes and traditions

No Leavening White Cake from Catherine

This recipe is from my grandmother, my mom also made this cake often as it was a favorite of everyone. I continue to make this very easy cake for all my friends and everyone always asks for the recipe. This recipe uses no leavening like baking soda or powder.

2 eggs
1 cup sugar
1 tsp vanilla
1 cup flour
½ cup milk with 2 tablespoons butter in the milk scalded (I put in the microwave for 2 minutes)

Preheat oven to 350 degrees. Grease and flour an 8" round pan

Beat eggs until very yellow and creamy add the sugar very gradually this should take about 8 minutes. Add vanilla. Add flour and mix (just until you get a thick batter do not over mix). Now fold in the scalded milk/butter mixture do not over mix just fold. Pour into prepared pan and bake for about 25 minutes or until done.

This cake is great with boiled frosting, chocolate frosting. The best is making a warm butterscotch sauce and pouring over a warm cakethis is to die for!

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