

- SKS -

Hot Milk Cake

Source: Some Kitchen Stories

FOR THE CAKE:

3/4 cup whole milk
1.5 sticks butter
3 eggs
1.5 cups sugar
2 teaspoons vanilla
1.5 cups all purpose flour
3/4 cup cake flour (or just 2 and 1/4 cups all purpose)
1.5 heaping teaspoons baking powder
1 teaspoon fine salt

FOR THE STREUSEL:

1/2 stick cold salted butter
1/2 cup flour
1/4 cup packed brown sugar
1/4 cup granulated sugar
1.5 teaspoons cinnamon
1/4 cup ground pecans *optional

Fruit topping *optional

¹ First make the streusel topping. Add all of the ingredients together into a bowl and cut the dry ingredients into the butter with your fingers until it resembles a coarse meal, then set this aside.

² In a small microwave safe bowl, add the milk and butter together and heat until the butter has melted, then set aside.

³ In a separate large bowl, add the eggs, sugar and vanilla and whisk together until all of the ingredients are well incorporated.

⁴ Sift all of the dry ingredients together into a separate bowl. You are going to add the dry ingredients in 3 additions and the liquid in 2 additions. We do this to prevent any lumps from forming because there is a good bit of liquid to incorporate.

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Hot Milk Cake (cont.)

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⁵ Begin with adding 1/3 of the flour into the eggs and whisk well, then add half of the butter/milk mixture and whisk again. Repeat with the rest of the ingredients until you have achieved a smooth batter and everything is well combined.

⁶ Add fruit filling and swirl

⁷ Add streusel topping.

⁸ Bake for 35 minutes (and check middle for doneness...)