

YIELD: 8 SERVINGS

Condensed Milk Cake. Just stir and bake!

Condensed Milk Cake. If pound cake and sponge cake had a baby, this would be it! Only 6 ingredients! Soft, yet firm with a springy texture and a beautifully rich vanilla flavour. Perfect as a snack cake or as the base for strawberry shortcake, Victoria sponge cake and especially trifles.

Ingredients

- 1 1/4 cups all purpose flour
- 1 tsp baking powder
- 1/3 cup butter (Melted but not hot; warm is ok.)
- 4 eggs
- 1 can sweetened condensed milk (See Note)
- 2 tsp vanilla extract



Instructions

1. Preheat oven to 325 degrees F.
2. Grease an 8 inch cake pan and line the bottom with a circle of parchment paper. (A 9 inch pan will work but the cake will not be as high and the baking time could be 35-40 minutes. Let the toothpick test be your guide.)
3. Add the flour and baking powder to a bowl and mix together well.
4. Add all of the remaining ingredients and mix for just a couple of minutes until smooth.
5. Pour the batter into the prepared pan.
6. Bake for 40-45 minutes or until the centre springs back when touched and a wooden toothpick inserted in the centre comes out clean. This recipe took the full 45 minutes in my oven but test it at 40 minutes.
7. Turn out onto a wire cooling rack to cool completely.
8. Dust the surface with a little icing sugar before serving.
9. Delicious with fresh berries and cream.

Notes

RE: ONE CAN OF CONDENSED MILK.