



Kevin's Mom's Hot Milk Cake Recipe

Hot Milk Cake

- 1 cup whole milk
- ½ pound butter
- 4 eggs
- 2 cups sugar
- 1 teaspoon vanilla extract
- 2 cups flour
- 2 teaspoons baking powder

Bring butter and milk to a boil.

As butter and milk are getting ready to boil, beat eggs until foamy.

Add sugar and beat until smooth.

Add vanilla.

Continuing to beat mixture, add flour and baking powder slowly.

Add boiling butter/milk mixture to the mixture.

Pour batter into greased and floured 9-inch pans.

Bake at 350 degrees F for 30-35 minutes.

Mock Whip Cream Frosting

(If you use a different frosting,
it is NOT *Kevin's Mom's Hot Milk Cake!*)

- 1 cup whole milk
- 2½ tablespoons flour
- ½ cup butter
- ½ cup shortening
- 1 cup sugar
- 1 teaspoon vanilla extract

Blend milk and flour over low heat.

Stir until thick, then cool completely.

Cream the butter, shortening, and sugar.

Pour this second mixture into the milk/flour mixture.

Beat on high heat until it reaches the texture of whipped cream.

Make sure sugar is dissolved, then beat with vanilla.

