

A RECIPE BY JEANNIE DUNPHY

ingredients

- 1 cup of milk
- 1 stick of butter
- 4 eggs
- 2 cups of sugar
- 1 tsp vanilla flavoring (not extract)
 *can also use lemon
- 1 tsp baking powder
- 2 cups flour

directions

- In a sauce pan, put milk and butter.
 Heat on low until butter has melted.
 Set aside and keep warm.
- 2. Beat 4 eggs and add sugar, vanilla or lemon flavoring, flour and baking powder. Mix well.
- 3. Add the hot milk and butter mixture. Batter will be thin. Put in a pan (I use a rectangular cake dish).
- 4. Bake at 350 degrees for 50 minutes. Test center with a toothpick for doneness.

tips and tricks

If you use a deeper cake pan, extend cooking time and monitor for doneness.

Tastes great with whipped cream and strawberries or can be iced with fudge icing.