

# Cooking Kids



## INGREDIENTS

- 1 cup whole milk (240mL)
- ½ cup unsalted butter (113g) 3
- 2 cups all-purpose flour (240g) 2
- 2 teaspoons baking powder 1 baking powder
- ½ teaspoon salt
- 2 cups granulated sugar (400g) 3
- 4 large eggs
- 1½ teaspoons vanilla extract 1 teaspoon
- Powdered sugar for dusting

## Milk Cake

### EQUIPMENT

- Baking pan
- Saucepan
- Bowl
- Whisk
- Electric mixer and paddle attachment

## Method

- Preheat the oven to 350°F. Grease a 9×13-inch baking pan with baking spray.
- Heat the milk and butter in a small saucepan, stirring occasionally, just until bubbling and butter is melted, about 5 minutes.
- Meanwhile, in a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
- In a large bowl or the bowl of a stand mixer fitted with a paddle attachment, beat the granulated sugar and eggs on medium-high until fluffy, 3 to 4 minutes.
- Add the flour mixture and beat on low until just incorporated.
- With the mixer running at a low speed, gradually pour in the hot milk mixture. Stir in vanilla extract.
- Pour batter into the prepared pan. Bake for 28 to 32 minutes or until lightly browned, and a toothpick inserted in the centre comes out clean. Let the cake cool completely in the pan on a wire rack. Dust the cake with powdered sugar before slicing and serving