

## Hot Milk Sponge Cake

Source: [www.allrecipes.com](http://www.allrecipes.com)

So simple, so good, and just in time for strawberry season.

### Ingredients:

2 cups all-purpose flour  
2 cups white sugar  
4 eggs (at room temperature)  
1 cup milk  
2 teaspoons baking powder  
2 teaspoons vanilla extract

1. Preheat oven to 350°. Heat milk until just at boiling point (scald) in a small saucepan and set aside.
2. Sift together flour and baking powder.
3. Beat eggs until foamy then add sugar. Continue beating on medium speed until mixture is thick and lemon-colored. Add vanilla.
4. Reduce mixer speed and slowly stir in milk in a steady stream. Add flour mixture, continuing to mix at slower speed.
5. Pour into 10-inch tube pan that has been sprayed with an oil spray or lightly buttered. Bake for 45 minutes or until top springs back when touched.