

Ingredients for Hot Milk Cake

- Egg ☐ 2
- Milk ☐ 1/2 cup
- Butter ☐ 3 tbsp [At room temperature]
- Refined Oil ☐ 1/4 cup
- Sugar ☐ 3/4 cup
- All-Purpose Flour/Maida ☐ 1 cup
- Baking Powder ☐ 1 tsp
- Salt ☐ A pinch
- Vanilla Essence ☐ 1 tsp



Step 1 - Cake Batter Preparation

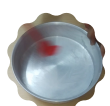
- ☐ Get ready with two eggs in a mixie jar.
- ☐ Pour 1/4 cup of refined oil.
- ☐ Add 3/4 cup of sugar to it.
- ☐ Blend it for 2 minutes.
- ☐ Take this stuff in a bowl.
- ☐ Put the mesh over the bowl and add 1 cup of all-purpose flour.



- ☐ Heat the milk till it boils with medium heat, and add 1 tsp of vanilla essence into it.
- ☐ Put 3 tbsp of butter too once it is at room temperature.
- ☐ Take a vessel and pour 1/2 cup of milk into it.
- ☐ Mix it in one direction. Keep this partially prepared batter aside.
- ☐ Add a pinch of salt and sift it well.
- ☐ Add 1 tsp of baking powder.



- ☐ Mix it well and turn off the flame now.
- ☐ Pour the hot milk into the prepared cake batter and mix it well.
- ☐ Grease the 8-inch sized cake pan with either oil or butter.
- ☐ Dust some flour over it. Swirl to coat the flour on all the sides.
- ☐ Add the batter into it. Tap it to avoid air bubbles.
- ☐ It is ready for the baking process.



Step 2 - Making Hot Milk Cake

- ☐ Place a stand over the pan.
- ☐ Preheat the pan for 10 minutes with medium heat.
- ☐ Cover with lid the placed cake pan and cook for 35-45 minutes with low heat.
- ☐ Check with a knife or toothpick by pricking. The toothpick or the knife comes out clean.
- ☐ The Hot Milk cake is ready. Let it cool down. It's ready to serve!

