



Recipe of the Month - September 2015



Irish Tea Cake

Submitted to allrecipes.com by Cindy

"This is a simple butter cake that is great with tea or coffee. Easy to make, pretty and very delicious."

Makes one 9" round cake

1/2 cup butter, softened	1 cup white sugar
2 eggs	1 1/2 tsp vanilla extract
1 3/4 cups all-purpose flour	2 tsp baking powder
1/2 tsp salt	1/2 cup milk
1/4 cup confectioner's sugar for dusting	

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch round pan.

In a medium bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time, mixing until fully incorporated; stir in the vanilla. Combine the flour, baking powder and salt; stir into the batter alternately with the milk. If the batter is too stiff, a tablespoon or two of milk may be added. Spread the batter evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool in pan on a wire rack, then turn out onto a serving plate. Dust with confectioners' sugar right before serving.