



Irish Tea Cake

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This Irish tea cake is a simple butter cake thats great with tea or coffee Its easy to make pretty and very delicious

Ingredients

- - 1 cup white sugar - ½ cup butter
- softened - 2 large eggs - 1 ½ teaspoons vanilla extract - 1 ¾ cups all-purpose flour - 2 teaspoons baking powder - ½ teaspoon salt - ½ cup milk
- or more if needed - ¼ cup confectioners' sugar for dusting

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch round pan. Cream sugar and butter together in a mixing bowl with an electric mixer until light and fluffy. Beat in eggs
2. one at a time
3. mixing until fully incorporated after each addition. Stir in vanilla. Combine flour
4. baking powder
5. and salt in a mixing bowl. Stir dry ingredients into wet ingredients alternately with milk
6. adding 1 to 2 tablespoons more milk if batter is too stiff. Spread batter evenly into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
7. 30 to 35 minutes. Cool in the pan on a wire rack for 10 minutes
8. then turn out onto a serving plate and cool to room temperature
9. 20 to 30 minutes. Dust with confectioners' sugar right before serving.