

Condensed Milk Cake

Prep time	Cook time	Total time
10 mins	50 mins	1 hour

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Serves: 8-10

Ingredients

- 10 ounce (284grams) unsalted butter
- ¾ cup (150grams) granulated sugar
- 5 large eggs
- 2 cups (250grams) all-purpose flour
- 2 teaspoons baking powder.
- 1 14 ounce (396grams) can condensed milk
- 1 teaspoon vanilla extract
- 1 Tablespoon lime juice
- 1 teaspoon grated nutmeg (optional)
- 2-3 tablespoons lime zest



Instructions

1. Pre-heat the oven to 160°C/325°F. Grease a 10 inch or Bundt pan generously with cooking spray and set aside.
2. Cream together the butter and sugar at high speed in a stand mixture until it's fluffy and starting to look white, about 3 minutes. Then add the condensed milk and mix for another minute.
3. Stir in the eggs, a little at a time, beating the mixture well between each addition. Sift in the flour and baking powder into the batter, and then add the grated lime zest& juice, nutmeg, and vanilla extract.
4. Stir well until everything is fully combined. Scrape down the sides of the mixing bowl.
5. Pour batter into a greased cake pan. Tap pan on work surface to eliminate any air
6. Bake at 325 degrees F until tester inserted into the center comes out clean, about 45-50minutes. Transfer to a wire rack.
7. Sprinkle cake with powdered sugar and serve with whipped cream and strawberries.

Recipe by Immaculate Bites at <http://www.africanbites.com/condensed-milk-cake-2/>