

POWDERED MILK SHEET CAKE



BENT COUNTY
COLORADO STATE UNIVERSITY
EXTENSION



CAKE

- 6 egg whites (room temperature)
- 2 C sugar
- 6 egg yolks (room temperature)
- 2 ½ C All-purpose Flour
- 1 T Baking Powder
- ¾ C warm milk

CAKE DRIZZLE

- 2 C room temperature water
- ¾ C instant dry whole milk
- ½ Can sweetened condensed milk
- 1/3 C Heavy Cream

FROSTING

- ½ Can Sweetened Condensed milk
- 1/3 C Heavy Cream
- 1 C instant dry whole milk

PROCEDURE

1. Add egg whites to mixing bowl and turn mixer on high. Beat on high for about 4 minutes gradually adding sugar.
2. While still mixing, add egg yolks one at a time until completely mixed in.
3. Remove bowl from mixer and sift in ½ of the flour and baking powder each. Mix in just until incorporated.
4. Stir in ½ of the warm milk
5. Add remaining flour and baking powder. Mix again, and add remaining milk. Stir until completely incorporated.
6. Pour into 8x12 cake pan lightly greased with butter.
7. Bake at 350 Degrees for 30-40 minutes or until toothpick inserted comes out clean.
8. When cake comes out of oven, poke holes in the top and drizzle entire milk mixture over the top.
9. Top cake with frosting, and spread to edge.
10. Dust with powdered sugar and refrigerate 4 hours.