

Cinnamon Strained Milk Custard Cake

A delightful cake made with strained milk from a failed custard, all-purpose flour, butter, and a hint of cinnamon.


45 min

Total time

Medium

Difficulty

280

kcal / serving

Ingredients

- 1 cup strained milk
- 1 cup all-purpose flour
- 1/2 cup butter, melted
- 1 tsp cinnamon
- 1/2 cup sugar
- 1 tsp baking powder
- 1/2 tsp salt
- 1 egg

Steps

- 1 Preheat the oven to 350°F (180°C) and grease a cake pan.
- 2 In a bowl, mix the strained milk, melted butter, and egg.
- 3 In another bowl, combine the all-purpose flour, sugar, cinnamon, baking powder, and salt.
- 4 Gradually add the dry ingredients to the wet ingredients, mixing until well combined.
- 5 Pour the batter into the prepared cake pan.
- 6 Bake for 30-35 minutes or until a toothpick inserted comes out clean.
- 7 Let the cake cool before serving.