

Magic Cake

Magic Cake – one simple thin batter, bake it and voila!
You end up with a 3 layer cake, magic cake.

INGREDIENTS

- 4 eggs at room temperature
- 3/4 cup sugar
- 8 tbsp butter unsalted and melted
- 1 tsp [vanilla extract](#)
- 3/4 cup all-purpose flour
- 2 cups milk lukewarm *
- [powdered sugar](#) for dusting

US CUSTOMARY - METRIC

INSTRUCTIONS

1. Preheat oven to 325 F degrees. Grease a 8 inch x 8 inch baking dish or line it with parchment paper so that it's easier to get the cake out.
2. Separate the eggs and beat the egg yolks with the sugar until light and fluffy. Add butter and vanilla extract and continue beating for another minute or two after which you can add the flour and mix it in until fully incorporated.
3. Slowly start adding the milk and beat until everything is well mixed together.
4. Add the egg whites to a mixer and mix until stiff peaks form.
5. Add the egg whites to the cake batter and gently fold them in. Another variation to folding in the egg whites would be to whisk them in to the cake batter, this is a lot faster and easier. Make sure you don't fold the egg whites in completely, you still want to see some of the white bits floating at the top.
6. Pour batter into baking dish and bake for 40 to 70 minutes or until the top is lightly golden. The baking time could vary greatly depending on the oven, so take a peek at around 40 minutes and see how it looks.
7. Sprinkle some icing sugar after cake has cooled.

RECIPE NOTES

1. * To get the milk lukewarm I usually warm it in the microwave for about a minute.
2. The baking time can vary greatly for this cake.
I've baked this cake in 3 different ovens and I've always needed different times which were from 40 to 70 minutes.
The oven I have right now only requires about 45 minutes to get a nice golden colour on the cake, whereas other ovens I've used required the full 70 minutes.
Test it after 40 minutes to see what it looks like.
The cake is done when it only jiggles slightly but feels firm to touch.
3. General guidelines for baking at high altitude (not all may apply to this recipe): If baking at altitudes of 5000 feet or higher, keep this in mind:
 - Reduce sugar: for each cup, decrease 0 to 2 tablespoons.
 - Increase liquid: for each cup, add 2 to 4 tablespoons.
 - Increase oven temperature by 25 degrees F.