

## **IRISH TEA CAKE**

(Recipe adapted very slightly from allrecipes.com)

1/2 c. butter, softened  
1 c. white sugar  
2 eggs  
2 tsp. vanilla extract  
1 3/4 c. all-purpose flour  
2 tsp. baking powder  
1/2 tsp. salt  
1/2 c. milk  
1/4 c. confectioners' sugar for dusting

Preheat oven to 350 degrees F. Grease a 9 inch round pan.

In a medium bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time then stir in the vanilla. Combine the flour, baking powder and salt; stir into the batter alternately with the milk. It's a very thick batter. Spread the batter evenly into the prepared pan.

Bake for 30 to 35 minutes in the oven, until a toothpick inserted into the center comes out clean. Cool in pan on a wire rack, then turn out onto a serving plate. Dust with confectioners' sugar right before serving.

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