Lazy Daisy Cake

        2 eggs

        1 teaspoon vanilla

        1 cup granulated sugar

        1 cup flour

        1 teaspoon baking powder

        ¼ teaspoon salt

        ½ cup milk with 1 tablespoon butter

For icing:

        3 more tablespoons of butter

        3 tablespoons dark-brown sugar

        2 tablespoons cream

Preheat the oven to 350 degrees Fahrenheit. Butter and flour lightly a 8 inch by 8 inch baking pan.

Beat the eggs and vanilla until they thicken slightly. Beat in the granulated sugar gradually. Mix together flour, baking powder, and salt. Mix them in and then beat until smooth. Heat the milk and 1 tbsp butter until the butter melts at a low heat.

Add the milk with butter and “work quickly now” because the hot milk makes the rising process start. Beat the batter together—it will be very liquid—and pour it into the baking pan and place it in the oven.

Cook for 25 minutes or until a toothpick comes out clean.

For the icing melt all under a low heat, stir, and pour on the cake. I always do a double recipe. Place under the broiler for 1-2 minutes, being sure the icing does not burn. Let it bubble in tiny bubbles at the surface and remove.