

Irish tea cake is a traditional Irish dessert that is often served with tea or coffee and is a common treat for St. Patrick's Day. It's a simple, moist, fluffy vanilla butter cake. It's typically dusted with powdered sugar but also can be served with berries and whipped cream. The recipe is from <https://butterandbliss.net/irish-tea-cake/>

Irish Tea Cake

Makes 10 servings

1 $\frac{3}{4}$ cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup whole milk
2 tablespoons full-fat sour cream, room temperature
6 tablespoons ($\frac{3}{4}$ stick) butter, room temperature
1 cup sugar
2 large eggs, room temperature
2 teaspoons vanilla extract
1 tablespoon powdered sugar for dusting
Fresh berries for topping (optional)



Preheat oven to 350 degrees and adjust oven rack to middle position. Lightly grease and flour a 9-inch round cake pan.

In a medium bowl, whisk together the flour, baking powder and salt.

In a liquid measuring cup, measure out the milk, then add the sour cream. Whisk until blended.

In bowl of a stand mixer fitted with the paddle attachment, cream together butter and sugar on medium speed until light and fluffy, about 5 minutes. Add eggs, one at a time, mixing thoroughly after each addition and adding vanilla with the second egg.

On low speed, gradually add one-third of the flour mixture, then half of the milk, alternating and ending with the flour mixture. Mix until no dry streaks remain.

Pour batter into prepared cake pan and bake 30 minutes, or until a toothpick inserted into center comes out clean. Cool cake in pan set on a rack for 10 minutes, then invert cake onto rack to cool completely. When cool, dust with powdered sugar and, if desired, serve with berries.

Note: Use a sharp knife to run along edge of cake to help release it from the pan.