

1-2-3-4-1 Cake

... but $1+2+3+4+1=11$
... and 11 is the earliest double-digit prime number
... so what if it's actually Elleven Cake?
... what if it's Earliest-Double-Digit-Prime-Number Cake?

What do you call your *what-if-cake*?

INGREDIENTS:

1 Cup butter
2 Cups sugar
3 Cups flour
4 eggs
1 Cup milk

What if ... 1 tsp of essence – vanilla? almond? ... ?

What if ... a pinch of salt?

What if ... 5 Tablespoons of cocoa powder?

What if ... nuts or candies or little pieces of dried fruit?

What if ... ???

METHOD:

Preheat the oven to 350° Fahrenheit / 180° Celsius.

Butter two 9” round cake pans.

(What if ... butter one big sheet pan instead? cupcake shapes? a bundt pan? What if ... carve it later into a shape that pleases you?)

Cream together the butter and sugar.

Beat in the eggs one at a time.

Add the flour and milk alternately a little at a time, mixing gently but thoroughly each time.

Split the batter between the two prepared pans.

Bake them in the preheated oven for 25-30 minutes. They should be just golden. If you put a thin knife or toothpick into the middle, it should come out clean.

Let them rest for five minutes, then remove them from the pan and place them on wire racks to cool.

What if ... frosting? glaze? something syrupy? a drizzle?

What if ... sprinkles? a dusting of something?

What if ... ice cream?

What if ... ???