



1. Preheat the oven to 350°F (175°C). Grease a 9x13 inch baking pan with butter or cooking spray.

**TIPS**

- Use a hand mixer or stand mixer to beat the butter and sugar until light and fluffy.
- If you prefer a denser cake, reduce the baking time to 25-30 minutes.

**INGREDIENTS**

1/2 cup butter, softened  
 1/2 cup granulated sugar  
 1 egg  
 1/2 cup all-purpose flour  
 1/4 cup milk

**STEP 1.**

Preheat the oven to 350°F (175°C). Grease a 9x13 inch baking pan with butter or cooking spray.

**STEP 2.**

Beat the butter and sugar together in a large bowl until light and fluffy. Add the egg and mix until well combined. Sift the flour into a separate bowl. Add the flour to the butter mixture and mix until just combined. Stir in the milk.

**STEP 3.**

Transfer the batter to the prepared baking pan and smooth the top. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cake cool in the pan for 10 minutes before removing it.

**STEP 4.**

Remove the cake from the pan and place it on a wire rack. If you prefer a denser cake, reduce the baking time to 25-30 minutes.

**STEP 5.**

Preheat the oven to 350°F (175°C). Grease a 9x13 inch baking pan with butter or cooking spray. Beat the butter and sugar together in a large bowl until light and fluffy. Add the egg and mix until well combined. Sift the flour into a separate bowl. Add the flour to the butter mixture and mix until just combined. Stir in the milk.

**STEP 6.**

Transfer the batter to the prepared baking pan and smooth the top. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cake cool in the pan for 10 minutes before removing it.

**STEP 7.**

Remove the cake from the pan and place it on a wire rack. If you prefer a denser cake, reduce the baking time to 25-30 minutes.

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Remove the cake from the pan and place it on a wire rack. If you prefer a denser cake, reduce the baking time to 25-30 minutes.