

## Dolly Madison's Cinnamon Tea Cakes

First Lady Dolly Madison was a skilled chef with a passion for entertaining and—more specifically—desserts. Though now the White House is filled with a staff of talented chefs, during Madison's time, it was more common for the First Lady to get her hands dirty in the kitchen.

Dolly Madison enjoyed a good afternoon tea, and her guests couldn't get enough once she brought out her cinnamon teacakes. These light and fluffy cakes are simple to make and are delicious.

### INGREDIENTS

1 large egg, separated  
pinch of salt  
1 cup sugar  
1/2 cup milk  
1 teaspoon vanilla  
1 cup flour  
2 tablespoons melted butter  
1 teaspoon baking powder  
1 tablespoon ground cinnamon

Preheat the oven to 350 degrees and grease either a square baking pan, a bundt pan, or a mini bundt pan. If using a bundt pan, be sure to butter and then flour the pan so the cake will easily come out of the form after baking.

Beat the egg white with a pinch of salt until stiff peaks form. Gradually add the sugar and continue beating until stiff peaks form. In a separate bowl, whisk together the milk, egg yolk, and vanilla; slowly fold it into the egg whites.

Fold in the flour, melted butter, baking powder, and cinnamon until just combined. Pour mixture into prepared baking pan or mini pans. Bake for 20-25 minutes or until a toothpick inserted in the middle comes out clean.

Invert the cake onto a metal rack for cooling. Immediately, while the cake is still warm from the oven, brush on the additional 2 tablespoons melted butter. Then sprinkle the cinnamon-sugar mixture over the cake.