

Miracle Whip White Cake

Want to make a cake and find out you have NO EGGS on hand? This is another way to make a delicious vanilla cake.

2 cups + 2 Tb. all-purpose flour
1-1/4 tsp. soda

1-1/2 cups sugar
1 cup Miracle Whip Salad Dressing
1 tsp. vanilla

1 cup boiling water



Sift flour and soda together and set aside.

Cream sugar and Miracle Whip together until well blended; add vanilla.

Blend in the flour mixture alternately with the boiling water. Mix thoroughly.

Two minutes on medium speed of mixer is usually enough time to mix a cake thoroughly.

Spoon cake into a greased and floured, 9-inch x 13-inch pan, or two 8-inch or two 9-inch pans.

Bake cake at 375 degrees for 25 to 45 minutes or until wooden pick inserted into center is withdrawn clean.

Cool in pan. For a layered cake, remove from pans after 10 minutes and cool on wire rack.

Frost with your favorite frosting or try one of my frostings found in this cookbook.

Yield: 10 to 12 servings.

NOTE: I thought this cake had a neat idea. Frost the cake and cut fresh fruit on top.