

Sweet Cake

This is a very old recipe; one our Grandmothers made. Of course, it is my husband's favorite breakfast cake. I even used the recipe for Strawberry Short Cake.

2 cups sugar

4 cups all-purpose flour

1 Tb. baking powder

1 cup butter

4 eggs

1 cup milk



Mix together sugar, flour and baking powder.

Cut in butter until mixture resembles coarse crumbs.

Reserve 1 cup crumbs for top of cake.

To the rest of the mixture add the eggs, one at a time and the milk.

Mix by hand or on low speed of mixer until blended.

Do not over mix.

Spoon into a greased and floured 9-inch x 13-inch pan.

Sprinkle reserved crumbs on top of batter.

Bake for 45 minutes at 350 degrees or until a wooden pick inserted comes out clear.

Yield: 12 to 16 servings.

NOTE: Two 8-inch or two 9-inch greased and floured pans baked for 35 minutes at 350 degrees can also be used.