

Vanilla Cake

When you taste a home-made Vanilla Cake, you can never buy a cake mix that will equal the taste. This is our favorite cake and we love it with my White Frosting.

1 lb.(4 cups) confectionery sugar
1 cup (2 sticks) butter, softened

4 eggs

3 cups cake flour, sifted
1 tsp. baking powder, heaping

1 cup milk
1 tsp. Vanilla

Raspberry jam (optional)



Cream together butter and sugar.

Add eggs; one at a time.

Mix together the flour, baking powder and add alternately with milk.

Add vanilla and mix thoroughly. About two minutes on medium speed of electric mixer.

Pour into two, greased and floured 9-inch round or square baking pans.

Line bottom of pans with wax paper and grease is another way to assure the cake will slip out of pan, easily.

A greased 13-inch x 9-inch x 2-inch baking pan can be used, too.

Bake at 350 degrees for 30 minutes, for 9-inch pans and 45 minutes for large pan or until wooden pick inserted in center is withdrawn clean.

Cool in pans 10 minutes before removing to a wire rack to cool completely.

Cake in large baking pan is not removed but cooled in pan on wire rack.

Frost cake with one of my many Frosting recipes.

Add a raspberry layer to frosting by spreading a thin layer of the jam on cake before adding the frosting.

Yield: 12 to 16 servings.

NOTE: The cake batter makes about 30 cupcakes. The baking time is only 15 to 20 minutes.