

Cakes

Vanilla

Cream Cheese Cake

This is a very moist vanilla cake. When you taste a real home made Vanilla Cake, not a box cake, you will taste a real difference in flavor. Try this simple recipe and experience this for yourself.

1/2 cup shortening
3 oz. cream cheese, softened

1-1/2 cups sugar

2 eggs

2-1/4 cups cake flour
1-1/2 tsp. baking powder
1 tsp. salt

1 cup milk
1-1/2 tsp. Vanilla



In a large mixing bowl, beat shortening and cream cheese until blended. Gradually add sugar and beat on medium speed of electric mixer until light and fluffy, about 5 minutes. Add eggs; one at a time. Sift together the flour, baking powder, and salt and add alternately with milk. Add vanilla and mix thoroughly; about 2 minutes. Pour into two, greased and floured 8-inch or 9-inch cake pans; 9-inch x 13-inch greased and floured pan, can also be used. Bake at 350 degrees for 30 to 35 minutes for the 8-inch and 9-inch pans or until cake tests done. Bake at 350 degrees for 40 to 45 minutes for the 9-inch x 13-inch pan or until cake tests done. Cool in pans. For a layered cake, remove from pans after 10 minutes and cool on wire rack.

Yield: 10 to 12 servings.

NOTE: I have many Frostings in my cookbook that will taste good on top of this very moist vanilla cake.