

SNOWY WHITE CAKE

PREPARATIONS:

Use two round 8-inch layer pans, 1 ½ inches deep, or two round 9-inch pans, 1 ½ inches deep, or 13x9x2inch pan. Line bottom of pans with paper. Start oven for moderate heat (350) Sift flour before measuring.

INGREDIENTS:

2 ½ cups sifted Swans Down Self Rising Cake Flour

1 ½ cups sugar

½ cup shortening (room temperature)

2/3 cups milk

1 ½ tsp vanilla

¼ tsp almond extract

3 egg whites, unbeaten

½ cup milk

THE MIXING METHOD:

Mix by hand or in an electric mixer. Count only actual beating time or beating strokes. Scrape bowl and spoon or beaters often.

Measure flour and sugar into sifter.

Stir shortening just to soften.

Stir in dry ingredients.

Add 2/3 cups milk and flavorings.

Mix until all flour is dampened.

Then beat 2 minutes in electric mixer at a low speed or 300 vigorous strokes by hand.

BAKING:

Pour batter into pans.

Bake in a moderate oven at 350 for about 25 minutes for layers, or 30-35 minutes for oblong cake. Spread with lemon, orange or chocolate frosting.

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