

WHITE CAKE (Makes 2)

500 ml flour	250 ml sugar
15 ml baking powder	5 ml vanilla
2 ml salt	2 eggs
100 ml shortening or margarine	250 ml milk

1. Preheat oven to 350°F.
2. Sift flour, baking powder and salt together.
3. In large bowl beat shortening until creamy.
4. Add sugar gradually, beating well after each addition.
5. Stir in vanilla.
6. Add egg to the creamed mixture and beat until light and fluffy.
7. Add flour mixture and milk alternately to the creamed mixture 1/3 at a time, starting and ending with flour. Stir after each addition until the batter is smooth.
8. Grease 2 cake pans with shortening, including the sides. Dust with flour.
9. Divide batter evenly in the cake pans. It will not be very deep.
10. Bake 18-25 mins until toothpick comes out clean. (The middle should not wobble, colour is golden.)