

.....THE CREAMING METHOD.....
WHOLE EGG BUTTER CAKE

YOU'LL NEED:

½ cup fat (half butter for flavor if desired)
1 1/8 cup sugar (1/8 cup = 2 tablespoons)
2 eggs
1 7/8 cups cake flour (2 cups minus 2 tablespoons)
or 1 ¾ cups all-purpose flour
2 teaspoons baking powder
¾ teaspoon salt
¾ cup milk
1 teaspoon vanilla

Measuring spoons and cups
Glass measuring cup
Flour sifter, rubber scraper
Wooden spoon or electric mixer
Large mixing bowl, small bowl
Waxed paper, Cooling rack
Pot holder
9 X 9 x 2 inch square pan or 2- 8 inch layer pans

Step 1 - Read the recipe.

Step 2 – Turn on and set the oven at 350°, if you are using a shiny pan or 325° for a glass or dark metal baking pan.

Step 3 – Assemble the ingredients. Have ingredients at room temperature.

Step 4 – Grease or prepare the pan.

Step 5 – Sift flour and measure. Measure other ingredients. Measure flavoring into liquid.

Step 6 - Cream softened fat and sugar together until a smooth, fluffy mass (for fine texture). With mixer beat at medium speed.

Step 7 – Beat in eggs until well mixed—or if mixer is used, mix at medium speed.

Step 8 – Sift together dry ingredients and stir in alternately with the liquid. (Add flour first and last) With mixer (low speed), they can be added at the same time.

Step 9 – Stir just enough to make batter smooth. When using mixer, be careful not to beat too long. Overmixing reduces volume.

Step 10- If eggs and whites are separated, the beaten egg whites are folded in by hand at the end.

Step 11- Pour batter into prepared pans of correct size.

Step 12 – Stagger layers in opposite corners away from oven walls. Top of cake should be middle of oven.

Step 13 – When baking time is up, test by lightly toughing middle of cake. As soon as no imprint remains, cake is done.

Step 14 – Remove from oven. Let stand in pan 10 min. Then carefully loosen from one side with spatula. Tip and turn to let in air.

Step 15 – Turn cake on wire cooling rack so it will not “sweat” and become soggy.

Step 16- If you wish cake right side up, turn cake into thickly folded towel on palm of hand. Then turn onto rack.

Step 17 – As soon as cake is cool, spread frosting or filling between layers to the outer edge.

Step 18 – Frost sides and top of cake with light sweeping strokes. Pull frosting from bottom up to top to make cake look well shaped.

Step 19 – Judge your cake and ask your family to judge it too!

BAKE—

LAYERS 30 to 35 minutes **SQUARE** 35 to 40 minutes

Source: Extension Circular 448, December 1957, Purdue University Agricultural Extension Service, Lafayette, Indiana, *Cook for Family and Friends, Foods II*, Pages 17 and 18

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