

Feather Weight White Cake

Ingredients

- 1/2 cup shortening (Spry or Crisco)
- 1 cup sugar
- 2/3 cup milk
- 2 cups flour
- 2 tsp baking powder
- 1/2 tsp salt
- 3 egg whites, whipped stiff
- 1 tsp vanilla

Instructions

1. Cream shortening and sugar as usual.
2. Add milk, flour, baking powder, and salt; mix together.
3. Add vanilla.
4. Fold in the egg whites, whipped stiff.
5. Pour into two round layer pans.
6. Bake at 350° for about 25 minutes.
7. Put layers together and cover with plain white icing.
8. Decorate with silver candies and French cream.

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