



Color index
page 92

Begin early
in day

8 to 10
servings

Yellow Cake

2 1/4 cups cake flour

1 1/2 cups sugar

3/4 cup shortening

3/4 cup milk

3 eggs

*2 1/2 teaspoons double-
acting baking powder*

1 teaspoon salt

*1 teaspoon vanilla
extract*

*1/2 teaspoon almond
extract*

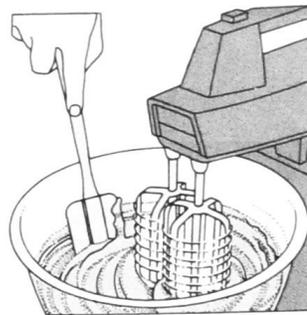
Butter-Cream Frosting
(page 400)



1 Preheat oven to 375°F.
Prepare pans: First
grease and then flour two
9-inch round cake pans.



2 Into large bowl,
measure all ingredients
except frosting.



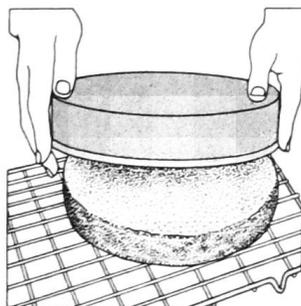
3 With mixer at low
speed, beat until well
mixed, constantly scraping
bowl with rubber spatula.
Increase speed to medium;
beat 5 minutes, occasion-
ally scraping bowl.



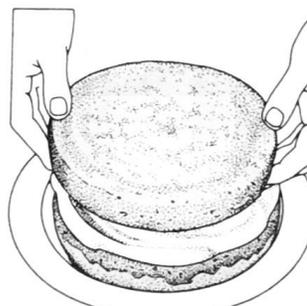
4 Pour batter into pre-
pared cake pans,
smoothing top with rubber
spatula. Cut through bat-
ter with knife to remove
any air bubbles.



5 Bake layers 25 minutes
or until toothpick in-
serted deep into center
comes out clean.



6 Cool in pans on wire
racks 10 minutes then
remove from pans and
cool completely on racks.



7 Meanwhile, prepare
frosting. When layers
are completely cooled, fill
and frost cake.