

THE CULINARY

Playground



Silver White Cake

makes 2 layers

2 cups flour
1 $\frac{1}{2}$ cups sugar
3 $\frac{1}{2}$ teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla
4 egg whites
 $\frac{1}{2}$ cup shortening
1 cup milk

Heat oven to 350 degrees.

Grease and flour 2 8" round pans.

Beat flour, sugar, baking powder, salt, shortening and $\frac{1}{2}$ cup milk in bowl on medium speed for 2 minutes.

Add the remaining milk, vanilla, egg whites and beat 2 minutes more on high being sure to scrape the sides of bowl as necessary. Divide the batter evenly between the pans.

Bake 30-35 minutes or until a wooden toothpick inserted into the center comes out clean.

Cool 5 minutes in pans, then turn cake out of pan and cool for another hour until completely cooled before frosting.

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16 MANNING STREET, DERRY, NH

www.culinary-playground.com