

## Bride's Cake

$\frac{3}{4}$  cup shortening  
2 cups sugar  
 $3\frac{1}{2}$  cups pastry flour  
 $\frac{1}{2}$  t. salt  
 $3\frac{1}{2}$  t. baking powder

$\frac{2}{2}$  cup milk  
 $\frac{2}{2}$  cup water  
5 egg whites  
 $1\frac{1}{2}$  t. vanilla

Crēam shortening & sugar until light & fluffy. Sift flour once, measure and combine with other dry ingredients. Sift 3 times. Add dry ingredients & liquids alternately to the creamed mixture. Fold in egg whites & flavoring. Pour into well greased cake tins & bake in a moderate oven (350) for 25-30 min. yield 3-9 inch layers.