

Emergency Cake

1 $\frac{3}{4}$ cups cake flour

1 cup sugar

$\frac{1}{4}$ t. salt

$\frac{1}{2}$ t. baking powder

1/3 cup shortening

2/3 cup milk (not too cold)

1 egg

1 t. flavoring

Sift flour before measuring. Sift flour, sugar, salt, and baking powder together. Measure milk into cup and fill cup with the softened shortening. Add these with the unbeaten egg, to the flour mixture. Add flavoring. Beat well 2-3 minutes. Pour into greased and floured cake pan & bake 25-35 minutes @ 350.

(Mrs. Thompson's)