

Heavenly White Cake

2 2/3 cups sifted cake flour	4 egg yolks
1 1/2 cups sugar	3/4 cup water
1 1/2 t. salt	1 t. vanilla
4 t. baking powder	2 t. orange ext.
2/3 cup Mazola Salad Oil	1/4 t. cream of tartar
4 egg whites	

Mix and sift together first four ingredients. Make a well and add in order, Mazola Salad Oil, egg yolks, water and flavorings. Beat until smooth. Add cream of tartar to egg whites. Beat until whites form very stiff peaks. Gently fold first mixture into egg whites until well blended. Turn into two ungreased, deep nine-inch layers. Bake in moderate oven (350) 35-40 minutes.