

## White Cake

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

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

Cream shortening and sugar. Add sifted dry ingredients alternately with mixed water and milk. Fold in egg whites. Makes 3 layers. Bake at 350 for 30 min.

Mary Agnes Recipe

(over)

## E.Z. Bake White Cake

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

Cream sugar and shortening. Add vanilla. Sift flour, baking powder and salt together and add alternately with milk to creamed mixture. Fold in egg white 3-8" pans at 350 for 25-30 minutes.