

# Buttery Birthday Cake

## Ingredients:

625 mL	sifted cake and pastry flour (sift then measure)
17 mL	baking powder
5 mL	salt
250 mL	milk (80 mL milk powder)
375 mL	sugar
175 mL	soft margarine (approx. 1 ½ square of margarine)
2	eggs
5 mL	vanilla



## Method:

1. Preheat oven to 350 F. Grease pan with shortening and line bottoms with parchment paper (except cupcakes). Use either two 9-inch round pans; two 8-inch square pans or two cupcake tins.
2. In a medium bowl, sift together flour, baking powder, and salt. Set aside. Make up milk and set aside.
3. In a large bowl, beat margarine and sugar together with a wooden spoon. Add one egg; beat well. Add second egg, beat well. Add vanilla.
4. Add flour mixture alternating with milk (dry, wet, dry, wet, dry). Mixing well after each addition.
5. Spread batter evenly in prepared pans.
6. Bake in oven according times or until tops of cake spring back when lightly touched.  
Cool 10 minutes in pan before turning out onto racks.

- Layers: 25-35 minutes
- Rectangular: 40-45 minutes
- Cupcakes: 20-25 minutes

## Buttercream Icing:

60 mL	shortening
60 mL	margarine
2 mL	vanilla
500 mL	icing sugar
15 mL	milk

In a medium bowl, cream together shortening and margarine. Add vanilla. Gradually add sugar. Add milk. Yield 375 mL.

