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## Useful Cake

*Basic white cake base that can be used to create many variations*

This recipe was handed down from Ivy Brittsan. Useful cake was named for its purpose. This cake has a good but mild flavor and was used for everything from wedding cakes to specialty cakes with fillings. Add flavorings, fillings, garnishes or whatever meets your fancy. Also good simply iced.

Quantity	Ingredients	Preparation Notes
1 1/2 Cups	Flour	• Cream sugar and shortening
3/4 Cup	Shortening	• Add eggs and vanilla
2	Eggs beaten	• Add milk
1 1/2 Cups	Milk	• Add baking powder and salt
2 1/4 Cups	Flour	• Mix in flour
3 tsp	Baking Powder	• Bake in layer cake greased and floured pans you like at 350 degrees for 30 to 35 minutes or until a toothpick comes out clean and cake has pulled away from the sides of the pan
1 tsp	Vanilla	• Ice, garnish or fill in any way you like.
1 tsp	Salt	