

## Recipe 5: White Cake

**Cooking Time: 35-40 minutes**

**Cooking Temperature: 350°C**

### Ingredients

290 mL all-purpose flour  
10 mL baking powder  
2.5 mL salt  
80 ml shortening

210 mL granulated sugar  
2 eggs  
5 mL vanilla  
155 mL milk

### Method

**Step 1:** Preheat oven to 350°F (180°C).

**Step 2:** Grease one 20-cm pan with cooking spray or shortening and lightly dust with flour.

**Step 3:** Sift together flour, baking powder, and salt. Set aside. (or mix well with a whisk)

**Step 4:** Cream together shortening and sugar in a large bowl using an electric mixer or wooden spoon.

**Step 5:** Beat in eggs and vanilla until light and fluffy.

**Step 6:** Add dry ingredients to the creamed mixture alternating with the milk. Make three dry and two liquid additions, combining lightly (at low speed) after each. (Dry-Liquid-Dry-Liquid-Dry)

**Step 7:** Pour the batter into prepared pan.

**Step 8:** Bake in preheated 350°F oven for 25 to 35 minutes, or until cake springs back when lightly touched.

**Step 9:** Cool in pan for 5 minutes. Loosen edges with a knife or metal spatula and remove from pan.

**Step 10:** cool completely on wire racks before frosting.

### Variation

Spice Cake: and add 5 mL cinnamon, 1.5 mL ginger, pinch nutmeg, and 1.5 mL allspice to the dry ingredients.

**Yield: one 20-cm-round cake layer**

## Recipe 6: Butter-Cream Frosting

### Ingredients

500 mL icing sugar  
125 mL margarine or butter  
45 mL milk  
2 mL vanilla  
food colouring (optional)

To properly cover your cake, you need frosting of the right consistency. Add liquids gradually to prevent runny frosting that will not stick to the cake.

### Method

**Step 1:** Sift icing sugar to remove any lumps and add air.

**Step 2:** With an electric mixer, cream the butter until light.

**Step 3:** Add icing sugar gradually and mix thoroughly after each addition.

**Step 4:** Add vanilla and beat thoroughly.

(Optional) Add 3 to 4 drops of food colouring.

**Step 5:** Gradually add milk and beat until smooth and light.

### Variations

Chocolate Frosting: Sift 60 mL cocoa with the icing sugar.

Orange-Cream Frosting: Replace milk with orange juice. Omit vanilla and, for flavour, add 25 mL grated orange rind.

**Yield: 500 mL (enough for one layer of cake)**

Double the recipe to frost and fill a two-layer cake.