

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.