

# Butter Cake – 2 Layers

Yield: 16 servings    Portion Size: 1 slice of cake

## INGREDIENTS

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2  $\frac{3}{4}$  C All-Purpose Flour, sifted  
 $\frac{1}{2}$  tsp Baking Soda  
1  $\frac{1}{2}$  tsp      Baking Powder  
1 tsp          Salt  
1  $\frac{1}{2}$  cup      Sugar  
6 Tbsp      Vegetable Oil  
 $\frac{2}{3}$  cup      Butter  
3 tsp          Vanilla Extract  
3              Large Eggs  
1  $\frac{1}{2}$  cup      Buttermilk or Soured Milk

## DIRECTIONS

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1. Sift together flour, baking soda, baking powder, and salt. Set aside.
2. Grease 2 eight-inch round cake pans and line the bottom with a circle of parchment paper.
3. In the bowl of an electric mixer, beat together the sugar, vegetable oil, butter, and vanilla. Beat well at high speed with the whisk attachment until light and fluffy
4. Beat in the eggs, one at a time.
5. Fold in the dry ingredients alternately with the buttermilk. Always add dry ingredients in three divisions and liquid ingredients in 2 divisions. It is very important to begin and end the additions with dry ingredients. Do not over-mix the batter. As soon as it has no lumps in the batter, pour it into the prepared pan.
6. Bake at 325 degrees F for 30–35 minutes or until a wooden toothpick inserted in the center comes out clean. Allow the cake to cool in the pans for 10 minutes before turning out onto wire racks to cool completely.

## **How to Make Sour Milk**

### **Ingredients**

1 cup milk

1 tablespoon white distilled vinegar or strained lemon juice

In a jar or a small bowl, combine milk with vinegar or strained lemon juice. Stir and let it sit until the mixture thickens or curdles, about 15 minutes, or a few minutes more.

Once the milk has the desired consistency, use it at once, or cover with a lid and refrigerate. Use within a couple of days and stir well or shake before using.

*Makes 1 cup*