



Recipe To Remember

CHICAGO HOUSEWIFE, Mrs. Bernice Cobb, displays her fine yellow cake before adding tasty butter cream frosting.

Here's a Delicious Yellow Cake with Cream Frosting

The way to liven any meal, says Mrs. Bernice Cobb, a Chicago housewife, is with a tasty dessert. One of her favorites is a simple but expensive-looking yellow cake, covered with a delightfully tasty rich butter cream frosting.

YELLOW CAKE

- 2 $\frac{3}{4}$ cups cake flour
- 1 $\frac{3}{4}$ cups sugar
- 2 $\frac{2}{3}$ cup butter
- 3 eggs
- 1 $\frac{1}{2}$ cup milk
- 2 $\frac{1}{2}$ tsp. baking powder
- 1 $\frac{1}{2}$ tsp. vanilla

Blend all ingredients for 30 seconds on slowest speed, beat 3 minutes at medium speed, scraping bowl often. Pour into greased and floured baking pan—either 8" or 9"—and bake at 350 degree in preheated oven for 30 to 40 minutes, or until cake

pulls from side of pan.

BUTTER CREAM FROSTING

- $\frac{1}{4}$ cup butter
- 2 cups sifted confectioners sugar
- 1 $\frac{1}{2}$ tsp. vanilla
- $\frac{1}{8}$ tsp. salt
- 4 tbs. cream

Cream Butter and salt until fluffy and creamy. Gradually add sifted confectioners sugar, alternating with cream, while beating or stirring. CAUTION: Add only enough cream to give spreading consistency.