

## White Cake Layers “Mamas

**1 STICK SALTED BUTTER (ROOM TEMP)**  
**1/2 CUP SHORTENING**  
**1 3/4 CUP GRANULATED SUGAR**  
**6 EGG WHITES**  
**1/2 TSP. SALT**  
**2 TSP. BAKING POWDER**  
**1/2 TSP. BAKING SODA**  
**2 TSP. CLEAR VANILLA FLAVORING**  
**2 1/2 CUPS ALL-PURPOSE FLOUR (WHITE-LILY)**  
**1 1/2 CUPS BUTTERMILK**  
**OR 1/2 CUP WATER & 1 CUP EVAPORATED MILK**

Preheat oven 325 degrees. Using an electric mixer and mixing bowl, mix butter and shortening until creamy. Add sugar and mix until fluffy. Add egg whites. Add salt, baking powder, and soda, and vanilla. Add flour 1/2 cup at a time. After 1 cup is added, add buttermilk. Add remaining flour and mix 2 minutes on medium speed. Pour into 3 well-greased and floured round cake pans or one 13”x9”x2” sheet cake pan. Recipe makes too much batter for 2 round layers. Do not fill round cake pans more than 3/4 full. Bake until middle rises and cake begins to pull away from cake pan. Do not open oven and check until 25 minutes has passed for round layers and 30 minutes has passed for sheet cakes. Watch close at end and take out when toothpick comes out clean.

*Tammy's Tip: Reserve egg yellows and make lemon curd recipe on page 68. This is great in between the fresh coconut cake layers.*

## Buttercream Icing

**2 STICKS SALTED BUTTER (ROOM TEMP.)**

**4 1/2 CUPS POWDERED SUGAR**

**2 TSP. VANILLA**

**DASH OF SALT**

**1 1/2 TBSP. CREAM (EVAPORATED MILK)**

In a stand mixer's mixing bowl add butter and mix with whisk attachment on high speed until white and fluffy. Slowly add 2 cups of powdered sugar. Add cream and vanilla. Finish adding powdered sugar. Add a dash of salt.

### **Peanut Butter -Buttercream:**

Add 1/2 cup of peanut butter to buttercream recipe above.

### **Penna Colada Buttercream:**

Omit cream and vanilla in buttercream recipe above. Add 1/2 cup more powdered sugar, then 2 tsp. of rum flavoring. Add 1 cup of crushed pineapple drained, and 1 cup of toasted coconut.

### **Coconut Buttercream:**

Omit 1/2 stick of butter in buttercream recipe above. Open can of cream of coconut and pour into a separate bowl. Mix the hard layer of grease on top into the liquid well. Then add 1/2 cup of cream of coconut to the icing. Icing will be thin for using on my fresh coconut cake. If you want to use it to ice a different cake, add powdered sugar to reach the desired icing consistency.

### **Chocolate Buttercream:**

Whisk 1/2 cup cocoa with the powdered sugar in the buttercream recipe above.