

MOIST YELLOW CAKE

2 1/2 CUPS SELF-RISING FLOUR
2 CUPS GRANULATED SUGAR
1 STICK SALTED BUTTER, ROOM TEMP.
3/4 CUP COOKING OIL
3 EGGS ROOM TEMP.
1 EGG YOLK
1/2 CUP SOUR CREAM
1/2 CUP MILK
1/2 CUP WATER
2 TSP. VANILLA FLAVORING
OR TSP. IF EXTRACT

Preheat oven to 350 degrees. Using an electric mixer and mixing bowl, mix sugar, butter, cooking oil, and eggs. Add sour cream and milk. Begin adding the flour 1/2 cup at a time. After adding 1 1/2 cups of the flour, add water. Finish adding flour. Add vanilla. Batter will be thin. Pour into 3 well-greased and floured round cake pans, or into one 13"x9"x2" sheet pan. There is too much batter for two cake pans. Don't fill cake pans over 3/4 "full. Bake until the middle of cake rises, and sides begin to pull away from edges of pan. Do not open oven to check until 25 minutes has passed for round layers and 30 minutes has passed for sheet cake. Watch close at end and take out when toothpick comes out clean.

Black Walnut Stovetop Icing

1/2 CUP SALTED BUTTER

1/2 CUP PACKED BROWN SUGAR

1/2 CUP GRANULATED SUGAR

1 CUP EVAPORATED MILK

1/4 CUP CRUSHED BLACK WALNUTS

1 CUP POWDERED SUGAR

1 TSP. VANILLA EXTRACT

In a Saucepan, melt butter on a low heat. Add sugars (not powdered) and milk. Bring to a slow boil on medium/low. Do not rush sugar to melt. All granules must be melted before bringing to a full boil. (Cook on simmer for about 4 minutes) Once sugar melts turn up heat and bring to a full boil. (cover with a lid for the first minute so the sugar granules will not be left on the side of pan). Take off lid and using a clean dry spatula stir while boiling for 2 more minutes. Transfer to a stand mixer and beat on high while adding the extract, walnuts, and powdered sugar. Ice the cake immediately. Enjoy, & remember to chop or crush walnuts to bring out oils & flavor!

"My daddy loves black walnuts. He always wanted mama to buy black walnut ice-cream. He absolutely loved this icing on a cake and liked them in the cake layers too...Tammy!"