

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.