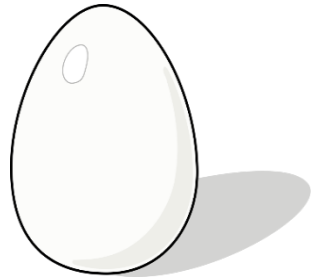


Yellow Cake Layers

- 1 STICK SALTED BUTTER
(ROOM TEMP)**
- 1/2 CUP SHORTENING**
- 2 CUP GRANULATED SUGAR**
- 3 EGGS**
- 1/2 TSP. SALT**
- 2 TSP. BAKING POWDER**
- 1/2 TSP. BAKING SODA**
- 2 TSP. 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 eggs and mix until fluffy. 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.