Grace Cobb's Miracle Cake

From Grace Cobb

Ingredients

- 1 cup soft butter
- 2 cups sugar
- 4 eggs
- 1 1/2 cups milk
- 1/2 tsp salt
- 4 1/2 tsp baking powder
- 4 2/3 cups cake flour
- 2 tsp flavoring

Instructions

1. Cream butter, adding sugar and beat until fluffy.
2. Add whole eggs one at a time, beating in thoroughly.
3. Add sifted dry ingredients alternately with milk. Add flavoring and mix.
4. Divide the batter into four equal parts. Cover each pan closely with heavy waxed paper or tinfoil; fasten securely with rubber band. Store in refrigerator until ready to bake.
5. Remove from refrigerator while preheating the oven and bake in a 375 degree oven 30 minutes. Fill with your favorite cake frosting.

Grace Cobb's Miracle Cake

1 cup soft butter
2 cups sugar
4 eggs

1½ cups milk
½ tsp. salt

4½ tsp. baking powder
4 2/3 cups cake flour
2 tsp. flavoring

1. Cream butter, adding sugar and beat until fluffy. 2. Add whole eggs one at a time, beating in thoroughly. 3. Add sifted dry ingredients alternately with milk. Add flavoring and mix. 4. Divide the batter into four equal parts. Cover each pan closely with heavy waxed paper or tinfoil; fasten securely with rubber band. Store in refrigerator until ready to bake. 5. Remove from refrigerator while preheating the oven and bake in a 375 degrees oven 30 minutes. Fill with your favorite cake frosting.

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