Cup Cake

From Thornton

Ingredients

- 1 1/2 cups flour
- 1 cup sugar
- 1/2 tsp soda
- 1 tsp cream of tartar
- Little salt
- 1/4 cup shortening (butter & lard)
- 2 eggs
- Sweet milk (enough to fill cup after adding eggs)
- Vanilla

Instructions

1. Combine flour, sugar, soda, cream of tartar, and a little salt; sift all together three times.
2. Measure 1/4 cup shortening (butter and lard) into a cup.
3. Break 2 eggs into the shortening, then fill the cup (8 oz total) with sweet milk.
4. Add the liquid mixture and vanilla to the dry ingredients; mix to combine.
5. Bake at 350°F for 25-30 minutes.

Cup Cake

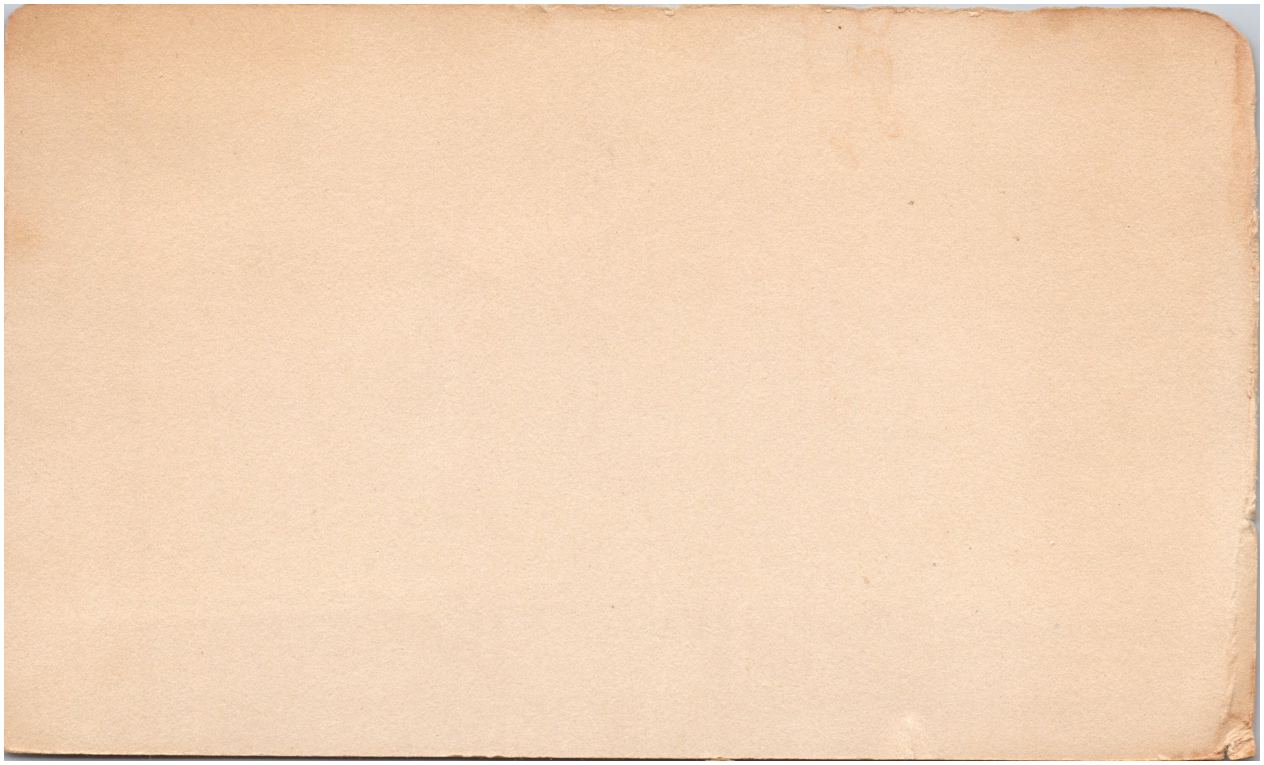
Shorton

1½ cup flour
1 " sugar
½ tsp soda
1 " cream tartar, little salt
Sift all three times
½ cup shorting (butter & lard)
Break 2 eggs into shorting then fill cup with sweet milk. Van 1 11a

900

350

25, to 30



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