

Lightning Layer Cake

Ingredients

- 3 1/2 cups flour
- 2 tsp Calumet baking powder
- 1 tsp salt
- 1 tsp vanilla
- 2 eggs, unbeaten
- Soft shortening, enough to fill cup (with eggs)
- 1 cup milk
- 2 cups sugar

Instructions

1. Sift flour, add baking powder and salt.
2. Break eggs into a measuring cup and add enough soft shortening to fill the cup (1 cup total).
3. Put all ingredients into mixing bowl and beat vigorously 2 minutes.
4. Bake in three 9-inch pans at 375° for 25 minutes.

Frosting

1. Spread soft chocolate frosting between layers and on top of cake.

Lightning Layer cake

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3 $\frac{1}{2}$ cups flour.

2 tsp. Calumet.

1 " salt

1 " vanilla

2 eggs unbeaten

soft shortening as needed

1 cup milk

2 " sugar.

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Spread soft Chocolate frosting between
layers and on top of cake.