Old Fashioned Cream Cake

Ingredients

- 1/3 cup shortening
- 1 cup sugar
- 1 tsp vanilla
- 1/2 cup milk
- 1 2/3 cups flour
- 2 tsp baking powder
- 1/3 tsp salt
- 2 eggs, well beaten

Instructions

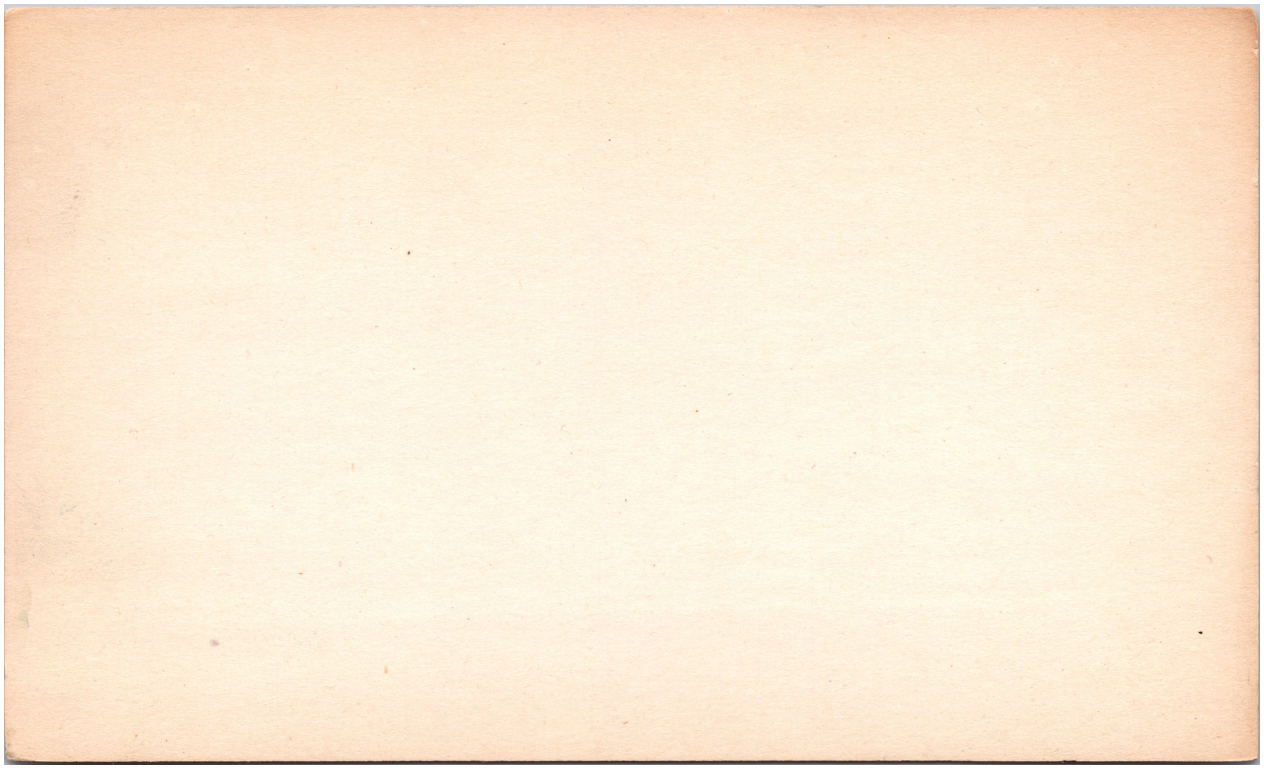
1. Cream shortening and sugar.
2. Add eggs well beaten and vanilla.
3. Sift dry ingredients; add alternately with milk.
4. Bake in oven at 375° about 20 minutes in twin layer pans.
5. Put together with cooked cream filling and sprinkle sifted confectioners sugar on top.

Old Fashioned cream cake

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1 cup sugar	2 teasp. baking powder
1 teasp. vanilla.	1/3 " salt.
1/2 cup milk.	2 eggs.

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