



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Grandmas Buttermilk Cake

2 ¼ cups of sifted cake flour
1 ½ cups white sugar
1 teaspoon of soda
1 teaspoon of salt
1 teaspoon of baking powder

Sift in mixing bowl together three times. Then add:

½ cup of butter or shortening
1 cup of buttermilk
1 ½ teaspoon of vanilla
2 eggs

Beat shortening, buttermilk and vanilla for 2 minutes. Add eggs and beat 2 more minutes. Bake at 350 degrees for 40 minutes.

Makes 2 layers or one 9" by 13" cake

Cool and frost with frosting recipe given below:

Buttercream Frosting

4 cups powdered sugar
pinch salt
¼ cup milk
1 tsp. vanilla
½ cup Parkay margarine (1 stick), softened

In large bowl, beat all ingredients until smooth and creamy.