

1-2-3-4 Cake

1 c. butter, softened
2 c. sugar
3 c. flour (cake flour is best)
4 eggs
2 tsp. baking powder
½ tsp. salt
1 c. milk
2 tsp. vanilla or other flavoring

Sift together flour, baking powder and salt; set aside. Stir together milk and vanilla; set aside. Cream butter and sugar; add eggs and mix well. Gradually beat in dry ingredients alternately with milk mixture, finishing up with dry ingredients. Pour into greased, floured pan. (Waxed paper can also be used to line the pan.) Bake at 350° for 25 minutes and check for doneness with toothpick.

Frost with choice of icing. Makes two 8-inch layers or one 9 x 13-inch sheet cake or 44 cupcakes.

This is Capon's standard cake, served with a variety of icings. Birthday and anniversary cakes are also made with this recipe. Its name comes from the proportions of butter, sugar, flour and eggs.