

Heavenly White Cake

Ingredients

- 2 3/4 cups sifted cake flour
- 4 teaspoons baking powder
- 3/4 teaspoon salt
- 4 egg whites
- 1 1/2 cups white sugar
- 3/4 cup butter
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract

Directions

Measure flour, baking powder, and salt, sift together three times.

In a mixing bowl, beat egg whites until foamy. Add 1/2 cup sugar gradually, and continue beating only until meringue will hold up in soft peaks.

Cream butter or margarine. Gradually add remaining 1 cup sugar, and cream together until light and fluffy. Add sifted ingredients alternately with milk a small amount at a time, beating after each addition until smooth. Mix in flavours. Add meringue, and beat thoroughly into batter. Spread batter in a 15 x 10 x 1 inch pan which has been lined on the bottom with parchment paper.

Bake at 175 oC for 30 to 35 minutes. Cool cake in pan 10 minutes, then remove from pan and transfer to a wire rack to finish cooling.

This cake may also be baked in two 9 inch round pans for 30 to 35 minutes, or in three 8 inch round pans for 25 to 30 minutes. This will also make 24 cupcakes. The batter may seem thin, but the cupcakes are wonderful and moist.

Here are a few tips for making this cake that is altering of the original recipe:
Here's some adjustments...

- Use 1 1/2 cups of milk instead of just one.
- Wait till the other ingredients are mixed before you make your meringue, and

then fold it in rather than beat it.

- To make it low fat, use skim milk, and light butter with canola.
- Also, do make sure to notice that you are suppose to sift the flour first, then measure and add baking powder and salt, then sift all together three times.