

Egless Butter Cake

| Amount | Measure | Ingredient - Preparation Method |
|--------|-----------|---------------------------------|
| 1 1/4 | cups | cake flour |
| 1 1/2 | teaspoons | baking powder |
| 1 1/3 | cups | butter |
| 3/4 | cup | white sugar |
| 1 1/4 | cups | evaporated milk |
| 1 1/2 | teaspoons | vanilla extract |

Preheat oven to 375. Grease and line 8 in pan.

Sift together flour and baking powder.

In a med bowl, beat butter and sugar for 7 minutes. Mix evaporated milk with vanilla; mix slowly into the sugar mixture. Mix on flour one spoonful at a time until well blended. Put into pan.

Bake at 375 for 45 minutes to 1 hour.