

Old Fashioned Sugar Cake

Amount	Measure	Ingredient - Preparation Method
1/2	cup	vegetable shortening
1	cup	milk
1 1/2	teaspoons	vanilla extract
2	cups	all-purpose flour
2	tablespoons	all-purpose flour
1 1/2	cups	sugar
4	teaspoons	baking powder
1	teaspoon	salt
4	large	egg whites
		powdered sugar

Cream together shortening and milk for about 3 minutes. Add in vanilla.

In a separate bowl combine flour, sugar, baking powder and salt. Add flour, one third at a time to the milk mixture, blending well after each addition.

Lastly, add in egg whites, beating until just combined.

Pour batter into a greased and floured 10 inch cast iron skillet.

Bake in preheated 350 oven for 40-45 minutes.

Let cool on wire rack for at least 45 minutes. Lightly dust with powdered sugar.