



Mom's Moist White Cake

My Mom's recipe, converted for fresh milled flour. Don't judge me - they didn't know about shortening back then.

Ingredients

STEP 1 INGREDIENTS

- 200 g shortening (1 cup (I use butter))
- 400 g sugar, granulated (2 cups)

STEP 2 INGREDIENTS

- 340 g wheat berries, soft
- 19 g baking powder (4 tsp)
- 6 g sea salt (1 tsp fine sea salt)
- 150 g milk, whole (2/3 cup)
- 150 g water
- 12 g extract, vanilla (2 tsp)

STEP 3

- 180 g egg, white (6 egg whites)

Directions

1. Cream the step 1 ingredients together until it smooths out. About 5 minutes high speed.
2. Add the dry ingredients from step 2 into the mixture on low speed, followed by the wet ingredients.
3. Finally whip the egg whites to peak consistency at the very end, and add to the mixture. It will produce a VERY thick batter.
4. Fill your well-greased cake pan or cupcake tins halfway, and bake at 350 F until a toothpick comes out clean. I baked until 200 F. A 9 x 9" pan took me about 50-55 minutes to fully bake. Ramekins took about 35-40 minutes.
5. Let cool fully before removing from the pan.

Notes

Mom's White Cake Frosting

- 1 stick (cup) crisco
- 2 cups powdered sugar
- 1 tsp vanilla or almond extract
- 1/4 tsp butter flavor
- 2 tbsp - 1/2 cup cold milk

Directions:

1. Cream the shortening and the sugar.
2. Add the extract and butter flavor.
3. Add the cold milk 1 tbsp at a time during mixing until the frosting is your desired thickness.