



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

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

