

# Basic Butter Cake with Fluffy White Frosting

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## INGREDIENTS

2 1/4 cups sifted cake flour  
2 1/2 teaspoons baking powder  
1 teaspoon salt  
1/2 cup unsalted butter, softened  
1 1/4 cups sugar  
2 eggs  
2/3 cups milk  
2 teaspoons vanilla

- Preheat oven to 350°F. Grease and flour two 8-inch round cake pans
- Mix together flour, baking powder and salt.
- Beat butter and sugar until light and fluffy.
- Blend in eggs, one at a time, mixing well after each addition.
- Add milk and vanilla alternately with flour mixture, mixing well after each addition.
- Pour batter into prepared pans. Bake 20 - 25 minutes or until wooden pick inserted in center comes out clean.
- Cool 10 minutes; remove from pans; Cool completely.
- Fill and frost with fluffy white frosting.
- Garnish with orange slices and fresh red currants, if desired

## FLUFFY WHITE FROSTING

3/4 cup sugar  
1/4 cup cold water  
2 egg whites  
1/2 teaspoon cream of tartar  
pinch of salt  
2 teaspoons vanilla

- Combine sugar, water, egg whites, cream of tartar and salt in top of larger double boiler set over simmering (not boiling) water on low heat.
- Beat with electric hand mixer 5 - 7 minutes, or until frosting stands in peaks.
- Remove from water and continue beating until frosting is smooth and fluffy.
- Beat in vanilla.