

# Butter Cake

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Serve with cream cheese icing or use as shortcake with fruit topping

## Ingredients:

1¾ cups Weatherbury sifted pastry flour  
2 large free-range eggs                      1 cup organic sugar  
2 teaspoons baking powder                1 teaspoon organic  
vanilla extract  
¼ teaspoon salt                                ½ cup organic milk  
½ cup organic unsalted                      ⅛ teaspoon cream of tartar  
butter @room temperature



## Directions:

1. Preheat oven to 350° F. Place rack in center of oven. Butter and flour glass baking dish (7 ½ x 12 inches) or place 16 cupcake papers in muffin pan. Separate eggs while still cold; allow to come to room temperature.
2. Mix together flour, baking powder and salt.
3. In mixer bowl, beat the butter until soft. Add ¾ cup sugar and beat until light and fluffy. Add egg yolks one at a time, beating after each addition. Add vanilla and beat until combined.
4. With mixer on low speed, alternately add flour mixture and milk. Begin and end with flour mixture.
5. In a 2<sup>nd</sup> mixing bowl with whisk attachment, beat egg whites until foamy. Add cream of tartar; beat until soft peaks form. Gradually add remaining ¼ cup of sugar and continue to beat until stiff peaks appear.
6. Gently fold a little of the egg whites into the batter to lighten it, and then fold in the remaining whites until combined. Do not over mix.
7. Place batter in cake pan or cupcake pan. Bake cake for 20-25 minutes or cupcakes for 22 minutes until toothpick comes out clean.
8. Cool cake in pan on wire rack for 10 minutes. Once cooled, wrap in plastic and place in freezer for at least one hour (to make frosting easier).