

## Old Fashioned Butter Cake



How to start this post? **YUMMMM...we loved this cake...we couldn't stay away from it...we ate it for dessert and then we ate it for breakfast...** This beautiful cake recipe is a 100 year old treasure and a keeper! **Reeni of Cinnamon Girl** discovered **this recipe** in an old McCall's cookbook published in 1910, and she too fell in love with this fluffy, moist, easy-to-prepare cake and was good enough to share it with the rest of us so that we could enjoy it as well. **Thank you, Reeni!** If you are not familiar with Reeni's blog, please take a few minutes to go and visit her. Her food is fabulous, and her photography makes you want more!

At first I was skeptical that a cake recipe made with all-purpose flour could be both fluffy and moist; in the past, I've only achieved that kind of result when using cake flour. Also, I pretty consistently only have King Arthur Flour in the pantry, which tends to make a denser (but still delicious!) cake. Imagine my surprise when my first bite revealed a cake that surpassed all expectations. I don't know if it's the one tablespoon of baking powder or the four minutes total of beating, but whatever, the secret, this recipe works! This will be a recipe that I will turn to again and again.

## Old Fashioned Butter Cake

(from **Reeni's Cinnamon Girl blog**)

### Ingredients

Cake  
2 cups all-purpose flour, sifted  
1¼ cup sugar  
1 *tablespoon* baking powder  
1 teaspoon salt  
½ cup butter, softened  
1 cup milk  
1 teaspoon vanilla extract  
2 eggs

### Directions

Preheat oven to 350°F. Grease and flour two 8 inch x 2 inch baking pans and set aside.

In a large mixing bowl sift together the flour, sugar, baking powder and salt.

Add butter, milk, and vanilla. With a hand mixer, beat for 2 minutes, occasionally scraping down the sides of the bowl.

Add eggs and beat for 2 minutes more.

Pour batter into prepared pans, dividing equally between the pans. Bake 30 to 35 minutes, or until a toothpick inserted into the center comes out clean. Remove from oven.

Cool in the pans for 10 minutes and then turn cakes out onto a cooling rack to cool completely.

Frost with your favorite frosting. I used my favorite chocolate frosting, the one on the back of the Hersey's cocoa can.

### **"Perfectly Chocolate" Chocolate Frosting**

1 stick (1/2 cup) butter or margarine

2/3 cup Hershey's cocoa

3 cups powdered sugar (confectioners' sugar)

1/3 cup milk (plus an additional few drops to make a nice consistency)

1 teaspoon vanilla

Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating on medium speed to spreading consistency. Add more milk if needed. Stir in vanilla. About 2 cups frosting

Posted by Katy ~ at Thursday, October 13, 2011 

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