

QUICK LIGHT CAKE

Monica Dalke

Pour two unbeaten eggs into 8-oz. measuring cup. Fill the remainder of the cup with cream. Stir and pour into mixing bowl containing:

- 1 cup sugar
- 1 1/2 cups flour
- 3 tsp. baking powder

Beat well until light. Pour into two greased layer cake pans.

Bake about 20 minutes at 350. Ice with orange icing.



This recipe is in The Mennonite Treasury of Recipes, but the one I remember from when I was a child is much simpler!

It is:

2 eggs, fill the cup with cream. Sugar to taste, flour to thicken.

I imagine that my mother put in baking powder - knowing what was needed, how long to bake it, was a given!

This was always, and still is, my birthday cake. It was slathered with whipped cream (no orange icing) with raspberries between the layers and all around the sides and top. Enjoy! Monica Dalke