Mary Di's Fabulous *Buttermilk Layer Cake

Sift together:

3 cups sifted cake flour 2 teaspoons baking powder 3/4 teaspoons baking soda 1/4 teaspoon salt

Cream together until soft

1/2 cup butter1 1/2 teaspoon vanilla

Add gradually, creaming until fluffy after each addition

1 1/2 cups sugar

Add in thirds, beating thoroughly

2 eggs, well beaten

Measure

1 1/2 cups buttermilk

Beating only until smooth after each addition, alternately add dry ingredients, buttermilk. Finally beat only until smooth. (Do not overbeat).

350 degrees; 25-30 minutes.

This is Mary's original recipe. Mary baked many of my mother's pastries so I was able to match the Italian versions with hers.

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