

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 butter
1 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 ver-
sions with hers.*

* Buttermilk Layer Cake 9 in. layer pan (11)

Sift together:

3 cups sifted cake flour
2 tps baking powder
3/4 tsp. baking soda
1/4 tsp. salt

Cream together until butter is soft
1/2 cup butter

Add 1 1/2 tsp. vanilla 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 ingred., buttermilk finally beat
only until smooth (do not overbeat)
350° 25-30 min.