

Granny's Old Fashioned Butter Cake with Butter Cream Frosting

Ingredients

3 cup all purpose flour

1 tsp baking powder

1 tsp salt

1/2 tsp baking soda

1 cup butter

2 cup sugar

4 eggs

1 cup buttermilk or cream

2 tsp vanilla extract

Butter cream frosting, see below

Instructions

Preheat oven to 350 degrees F. Grease and flour 9×13 baking or bundt pan.

Sift together flour, baking powder, baking soda, and salt, set aside. Cream together butter, sugar; mix in eggs and vanilla. Blend in butter milk alternately with flour mixture into creamed mixture. Pour in prepared pan and bake for about an

hour. Removed from oven...let cool.

Butter Cream Frosting

1 cup butter, soft

1/2 cup milk or cream

2 tsp vanilla extract

5 cups powdered sugar

Cream butter and vanilla until smooth. Add sugar, alternating with milk a little at a time; blend well until desired consistency.

Variation: Use $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup shortening in place of 1 cup of butter