

YELLOW CAKE

$\frac{2}{3}$ cup butter or margarine

$1\frac{3}{4}$ cups sugar

2 eggs

$1\frac{1}{2}$ teaspoons vanilla

3 cups sifted cake flour

$2\frac{1}{2}$ teaspoons baking powder

1 teaspoon salt

$1\frac{1}{4}$ cups milk

OVEN 350°

Cream butter. Add sugar gradually, creaming till light. Add eggs and vanilla and beat till fluffy. Sift dry ingredients together; add to creamed mixture alternately with milk, beating after each addition. Beat 1 minute. Bake in 2 greased and lightly floured 9x1 $\frac{1}{2}$ -inch round pans at 350° for 30 to 35 minutes. Cool 10 minutes; remove from pans. Cool.