



# Basic Cake Mix

## INGREDIENTS

8 cups (2 lbs.) cake flour  
6 cups sugar  
1/4 cup baking powder  
1 1/2 teaspoons salt  
2 1/2 cups vegetable shortening

## DIRECTIONS

1. In a large bowl, sift together cake flour, sugar and salt. Mix well. With a pastry blender, cut in shortening until evenly distributed. Put in a large air-tight container and store in a cool dry place. Use within 10 to 12 weeks. Makes about 16 cups.

### ● **Yellow Cake**

3 1/2 cups (18.25 ozs.) Basic Cake Mix  
2 eggs  
3/4 cup milk  
1 tsp. vanilla

Preheat oven to 375 degrees F. Grease and lightly flour two 8-inch round cake pans. In a large bowl combine basic cake mix and milk. Beat at medium speed 2 minutes. Scrape bowl and beaters. Add eggs and vanilla. Beat 2 more minutes. Pour into prepared pans. Bake 25 to 30 minutes, until a toothpick inserted in the center comes out clean. Cool in pans 10 minutes,

then cool on wire racks.

Frost with desired frosting.

- **Chocolate Cake**

3 1/2 cups (18.25 ozs.) Basic Cake Mix  
9 tablespoons cocoa  
2 eggs  
1 cup milk  
2 1/2 tablespoons butter or margarine, melted

Preheat oven to 375 degrees F. Grease and lightly flour two 8-inch round cake pans. In a large bowl combine basic cake mix and cocoa. Add 1/2 cup milk and beat at medium speed for 2 minutes. Add remaining 1/2 cup milk, eggs, melted butter or margarine. Beat 2 more minutes. Pour into prepared pans. Bake 25 to 30 minutes, until a toothpick inserted in the center comes out clean. Cool in pans 10 minutes, then cool on wire racks.

Frost with desired frosting.

- **White Cake**

3 1/2 cups (18.25 ozs.) Basic Cake Mix  
3 egg whites  
3/4 cup milk  
1 tsp. vanilla

Preheat oven to 375 degrees F. Grease and lightly flour two 8-inch round cake pans. In a large bowl combine basic cake mix and milk. Beat at medium speed 2 minutes. Scrape bowl and beaters. Add egg whites and vanilla. Beat 2 more minutes. Pour into prepared pans. Bake 25 to 30 minutes, until a toothpick inserted in the center comes out clean. Cool in pans 10 minutes, then cool on wire racks.

Frost with desired frosting.

- **Spice Cake**

3 1/2 cups (18.25 ozs.) Basic Cake Mix  
1 teaspoon nutmeg  
1 teaspoon cinnamon  
1/2 teaspoon cloves  
1 cup water  
1/4 cup butter  
1 cup brown sugar, packed  
1/2 cup sour cream  
2 eggs  
1/2 cup chopped nuts  
Raisins, if desired

Preheat oven to 375 degrees F. Generously grease a 15" x 10" pan. In a large bowl combine

basic cake mix, nutmeg, cinnamon, and cloves. In a small saucepan combine water, butter or margarine and brown sugar. Bring to a boil. Add to dry ingredients and mix well. Add sour cream, eggs, 1/2 cup chopped nuts and raisins. Pour into prepared pan. Bake 20 to 25 minutes, until a toothpick inserted in the center comes out clean. Cool cake in pan.

Frost with desired frosting.

---

Recipe brought to you by <http://sharetherecipe.com/>