


Mother's Day White Almond Vanilla Cake

Show Mom you really care by baking this beautiful and tasteful cake. It's simple, moist, and delicious. The secret? A store-bought white cake mix as a base and almond extract for extraordinary taste.

Prep: 20 min. • Bake: 20-30 min. + 1 ½ hrs. cooling • Serves: 30

1 pkg. white cake mix
1 c. flour
1 c. granulated sugar
¾ tsp. salt
4 egg whites
1 ¾ c. water
2 T. vegetable oil
1 c. sour cream
1 tsp. vanilla extract
1 tsp. almond extract

Preheat oven to 325°. Grease and flour two 9 in. round cake pans. In a large mixing bowl, whisk the cake mix, flour, sugar, and salt using a wire whisk or a fork. Add remaining ingredients and beat on low speed for 2 min. Pour into prepared pans. Bake for 20-30 min. or until toothpick comes moist and nearly dry. Cool completely on wire rack for about 1 ½ hrs. Frost. Store covered in refrigerator.

 Don't want a round cake? You can make this recipe in two square pans or one rectangular sheet pan. It can also be made into 24 cupcakes. (The below frosting recipe will frost all 24 cupcakes.)

Frosting

½ c. butter, softened
½ c. shortening
1 tsp. vanilla extract
4 c. powdered sugar
2 T. milk

In a large mixing bowl, beat butter and shortening with an electric mixer at medium speed. Add vanilla and beat well. Beat in sugar one cup at-a-time, scraping sides of bowl frequently. Add milk and beat at high speed until light and fluffy. (about 1 ½ min.)

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- ~ Tips, food history, and ways to change the recipe
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