



TAUNY 2014 Dairy Princess Buttermilk Baking Recipe Swap



New Buttercup Cake Cindy's Cake Shop

Ingredients

2/3 cup soft shortening/ ½ butter
1 ¾ cup sugar
2 eggs
¾ tsp vanilla
½ tsp lemon flavoring
¼ tsp almond flavoring
3 cups sifted "SOFTASTIK" flour
1 ¼ tsp baking powder
½ tsp baking soda
1 tsp salt
1 ¼ cup buttermilk

Directions

Cream together the butter, sugar, eggs, and vanilla until fluffy.
Sift together the flour, powder, soda, and salt.
Mix above alternating with the 1¼ cup buttermilk until blended.
Pour in prepared pans.

Bake at 350, 35-40 minutes for layered, 45-50 minutes for oblong.

The Story

This recipe, made by Cindy Murdie, came from the 1930s *Betty Crocker Picture Cookbook* (the recipe is from a woman from St. Louis, Missouri). After being the manager at a local grocery store for 18 years, Cindy decided to open a cake shop. She quit her job and went for it. Though the cake shop was a whim, she was well-prepared—along with all she'd learned from working at the grocery store's bake shop, she'd grown up in a big family, baking cookies and other confections with her sisters all the time.