

Hurry-Up Cake

Ingredients:

- 1 1/2 cups flour (do not substitute)
- 2 teaspoons baking powder
- 1 cup sugar
- 1/4 teaspoon salt
- 2 eggs
- 1/4 cup softened butter
- 1 cup milk
- 1 teaspoon vanilla

Preheat oven to 325 degrees. In a mixing bowl, mix the cake flour with baking powder, sugar, and salt. In a separate bowl, mix the eggs and softened butter. Add the dry ingredients and milk alternately to the egg and butter mixture. Add vanilla and beat hard for 3 minutes. Pour into 2 greased and floured 8-inch layer cake pans and bake for 5 minutes. Raise oven heat to 350 degrees and bake for another 30 minutes. Cool, remove from pans, then frost with strawberry icing.

Strawberry Icing:

- 4 tablespoons (or more) mashed strawberries
- 2 cups confectioners (powdered) sugar
- 1/3 cup softened butter

Blend butter and powdered sugar together in a bowl. Stir in the mashed strawberries, adding enough milk to make a creamy frosting that is easy to spread but not too runny. Spread on cooled cake.