

The Family Birthday Cake

Preheat oven to 350 degrees. Prepare three 9 inch cake pans with shortening and flour (parchment paper is highly suggested!)

Ingredients:

2 ½ cups sugar

1 cup shortening

2 eggs

2 teaspoons vanilla

2 ½ cups flour

1 teaspoon salt

½ cup cocoa

1 cup buttermilk

1 cup water

1 teaspoon baking soda

Cream sugar and shortening. Add eggs and vanilla, cream some more. Sift flour, salt, and cocoa into bowl. Sift the sifted ingredients together into a second bowl. Add buttermilk and sifted mixture to creamed ingredients. Begin and end with flour mixture. Boil 1 cup of water and add 1 teaspoon of baking soda to the boiled water. Slowly add the baking soda and water mixture to the cake batter until batter is smooth. Pour into prepared pans and bake 30-35 minutes. Let cool and frost layers with Betty Crocker Fluffy White Frosting.