

# Cake for 12<sup>th</sup> Night

Lady Kirsten Munro

1 Cup Shortening  
2 2/3 Cups Sugar  
5 1/2 Cups Flour  
5 Tsp. Baking Powder  
1/2 Tsp. Salt  
1 1/2 Cups Milk  
6 Egg Whites, Beaten  
2 Tsp. Vanilla Extract

Icing: 2 Cups Confectioners' Sugar  
1/2 Cup Butter or Margarine  
2 Tbls Milk or Cream  
Currants

Preheat oven to 375 degrees. Cream shortening and sugar until fluffy. Sift dry ingredients together. Add milk alternately with the sifted dry ingredients to the creamed mixture. Fold in beaten egg whites. Add vanilla and stir. Divide batter evenly between three 9-inch greased layer cake pans and bake at 375 degrees for about 30 minutes. Prepare the icing by beating the ingredients together until stiff. Spread icing between layers and as a frosting. Decorate the top with currants.