

Gold Cake

Velma Morey

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

2/3 cup shortening
2 cups sugar
2 eggs
1 1/2 cups milk
2 teaspoons vanilla
1 teaspoon maple flavoring
3 cups flour
4 teaspoons baking powder
1 teaspoon salt

ICING

1 cup Crisco
2 pounds powdered sugar
1 envelope Dream Whip
1/4 cup milk
2 egg whites
1 teaspoon flour

Preheat the oven to 350 degrees.

In a bowl, cream the shortening, sugar, eggs, milk, vanilla and maple flavoring.

In a bowl, sift together the flour, baking powder and salt. Add to the creamed mixture.

Beat for 2 minutes. Pour into a greased 13x9-inch baking pan.

Bake for 40 minutes.

Make the icing: In a bowl, mix the Crisco, powdered sugar, Dream Whip, milk, egg whites and flour.

Ice the cake.

Per Serving (excluding unknown items): 6581 Calories; 164g Fat (22.2% calories from fat); 73g Protein; 1220g Carbohydrate; 11g Dietary Fiber; 482mg Cholesterol; 4557mg Sodium. Exchanges: 19 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 30 1/2 Fat; 61 Other Carbohydrates.