

Fluffy Vanilla Cake

3 1/4 cups Flour
1/4 teaspoon Baking Soda
2 3/4 teaspoon Baking Powder
1 1/2 cups Butter
1 3/4 cups Sugar
4 Egg Whites
1 tablespoon Vanilla
1 1/2 cups Milk

Combine the first 3 ingredients and set aside.
Cream the butter and sugar at medium speed about 2 minutes, until light and fluffy.
Add egg whites and vanilla, beat at medium for about 1 minute.
Make 3 additions of the dry and 2 of the milk to the wet, and beat on medium.
Parchment paper bottoms and pan spray to prepare pans.
Divide the batter into 2 - 9 inch or 3 - 8 inch (1 - 9 by 13)
Bake at 350F for 30 - 40 minutes (45 - 55 minutes).
Cool for 3-5 minutes and then remove from pans.

Frosting

1 1/2 cups Butter	Cream butter and shortening.
1 1/2 cups Shortening	Mix in 6 cups sugar until smooth.
12 cups Icing Sugar	Add extracts, + 4 tbsp milk.
1 tablespoon Vanilla	Add remaining sugar.
2 teaspoons Butter Extract	Add milk as needed.

6-7 tablespoons Milk or Water