

Raspberry Cake

- 2 cups white sugar
- ½ cup butter
- ½ cup shortening
- ¼ teaspoon salt
- 4 egg whites
- 2 teaspoons raspberry extract
- 2 cups cake flour
- 2 teaspoons baking powder
- 1 cup buttermilk
- Raspberry filling

DIRECTIONS

Preheat oven to 350 degrees, grease and flour 2 9" inch pans. Cream butter, shortening, and sugar, beating well at medium speed. Sift flour, baking powder, and salt; add to creamed mixture alternately with buttermilk, beginning and ending with flour mixture. Mix after each addition. Stir in raspberry extract. Beat egg whites until stiff peaks form. Gently fold into batter. Pour batter into 2 greased and floured 9-inch round cakepans. Bake at 350 for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans, and let cool completely on wire racks. Fill with raspberry filling, frost as desired.

Musical Inspiration: Raspberry beret. The song is so light and upbeat just like this cake.