

## CARROUSEL CAKE

$2\frac{3}{4}$  c. sifted cake flour

$1\frac{3}{4}$  c. sugar

$4\frac{1}{2}$  tsp. baking powder

$\frac{1}{2}$  tsp. salt

$\frac{2}{3}$  c. soft shortening

$\frac{3}{4}$  c. milk

2 tsp. vanilla

$\frac{1}{2}$  c. milk

5 egg whites ( $\frac{2}{3}$  c.)

red food colouring

HEAT oven to 350 .Grease and flour 3-8"  
round layer pans,  $1\frac{1}{2}$  inch. deep

SIFT dry ingredients together into a bowl.  
Add shortening,  $\frac{3}{4}$  c. milk and vanilla. Beat 2 min.  
a t medium speed on the mixer or 300 strokes by  
hand. Add remaining  $\frac{1}{2}$  c. milk and egg whites (un-

beaten) and beat another 2 min.

USE  $\frac{2}{3}$  of batter, pouring  $\frac{1}{3}$  into each of 2 prepared pans. Add enough red colouring to remaining batter to tint it a delicate pink, and pour into remaining pan.

BAKE layers 30 to 35 min. or until top spring back when touched. Cool. Fill and ice with Fluffy Pink Icing. NOTE; If you can only bake 2 layers at a time, keep the batter for the third layer in the layer refrigerator until baking time.

Fluffy Pink Icing to be found under frostings.