

GOLDEN BUTTER CAKE WITH ALMOND FLG.

2 c. PASTRY FLR. - 2 - 9" GREASED +

2 tsp. B. Pde. FLOURED PANS.

$\frac{1}{2}$ " B. SODA. 375 - 25 min.

$\frac{1}{2}$ " SALT

$\frac{1}{2}$ c. SOFT BUTTER.

1 c. SUGAR.

3 EGGS (Room temp)

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

$\frac{3}{4}$ c. SOURED MILK (1 TASP. LEMON JCE AND ENOUGH
MILK TO MAKE $\frac{3}{4}$ C.)

ALMOND FILLING

1 1/2 c. milk

1/3 c SUGAR.

3 TBSP. CORNSTARCH

3 YOLKS.

1/2 tsp. VANILLA

1/4 " ALMOND

1/2 c. TOASTED SLICED ALMONDS

MOCHA GLAZE

COMBINE

OVER HEAT

BEAT IN

SUGAR +

COFFEE

1/4 c. COCOA.

2 TBSPS. BUTTER

1 c ICING SUGAR

3 TBSPS. HOT STRONG
COFFEE

FILLING IN BETWEEN

GLAZE POURED OVER TOP

SPRINKLE 1/4 c ALMONDS

BEAT BUTTER & SUGAR - BEAT IN EGGS ONE AT A TIME
" VANILLA DRY ING ALT. WITH MILK. FOLDING

GENTLY

FILLING HEAT MILK UNTIL BUBBLES AROUND EDGE - COMBINE SUGAR
& CORNSTARCH - BEAT IN YOLKS - WHISK IN MILK - COOK OVER LOW HEAT
3-5 MIN UNTIL THICKENED & BUBBLY REMOVE ADD FLVGS. CHILL 1/4 c
ALMONDS