TEST RECIPE - LAYOUT PREVIEW

This is a test recipe to preview the PDF layout and styling.
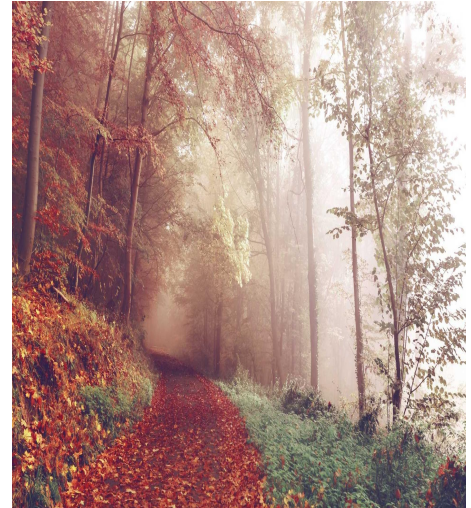
Prep Time: 15 minutes
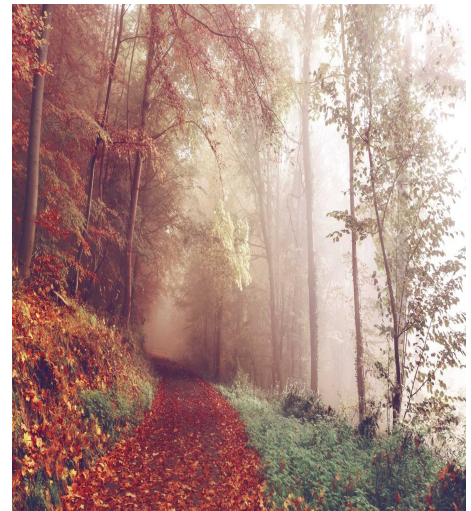**Cook Time:** 30 minutes

Ingredients:

- 2 cups flour
- 1 cup sugar
- 3 eggs
- 1/2 cup butter
- 1 tsp vanilla extract
- 1 cup milk
- 2 tsp baking powder
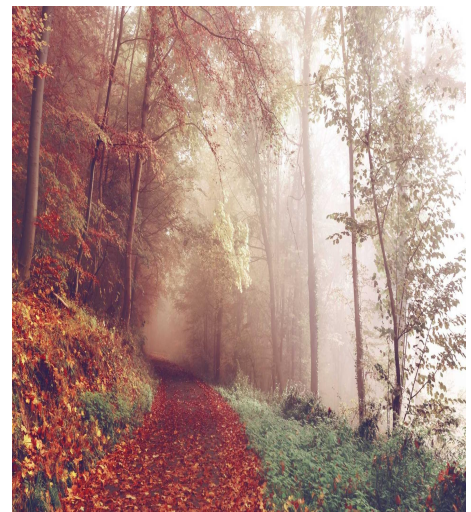
Instructions:

1. Preheat your oven to 350°F (175°C). Grease and flour a 9-inch round cake pan.

2. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in eggs one at a time, then stir in vanilla.

3. Combine flour and baking powder in a separate bowl. Gradually add to creamed mixture alternately with milk, beating well after each addition.

4. Pour batter into prepared pan. Bake for 30-35 minutes or until a toothpick inserted in center comes out clean.
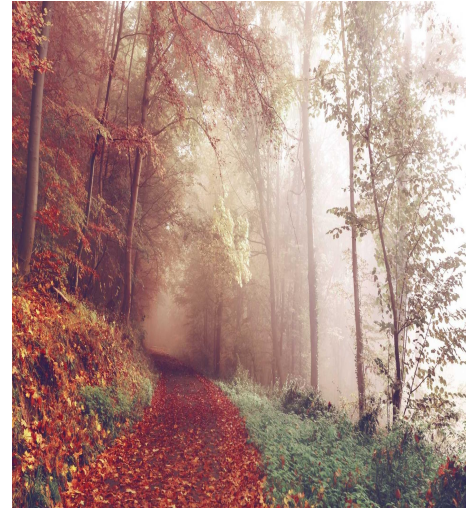
5. Cool in pan for 10 minutes before removing to wire rack. Serve warm or at room temperature.