

Ruth Lauer's 1-2-3-5 Cake
(originally 1-2-3-4 Cake)

1 cup butter (softened)
2 cups sugar
3 cups flour
5 eggs

1 cup milk
1 teaspoon vanilla
1 tablespoon baking power
Dash of salt

Step One: Separate Eggs

Step Two: With Mixer cream - butter, sugar, and egg yolks

Step Three: In separate bowl sift - flour, baking power, and salt

-- Add flour mixture and milk alternately to creamed mixture (butter sugar and egg yolks)

-- Add vanilla

-- Fold in beaten egg whites

Bake for 30 minutes at 350 degrees

Vanilla Icing:

1 ½ boxes of 10x sugar = 6 cups * 1 to 2 cups extra is better coverage
½ cup of soften butter
1 teaspoon vanilla

Milk to make it creamy (approximately 3 to 4 tablespoons)