

# Heavenly White Cake

This is an old recipe I have for a white cake, and it tastes very good.

Recipe by [Angeles Ramirez](#) | Created on **May 2, 2023**

## Ingredients

- 2  $\frac{3}{4}$  cups sifted cake flour
- 4 teaspoons baking powder
- $\frac{3}{4}$  teaspoon salt
- 4 egg whites
- 1  $\frac{1}{2}$  cups white sugar
- $\frac{3}{4}$  cup butter
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract

## Directions

- Measure sifted cake flour, baking powder, and salt; sift together three times.
- In a mixing bowl, beat egg whites until foamy. Add 1/2 cup sugar gradually, and continue beating only until meringue will hold up in soft peaks.
- Beat butter until smooth. Gradually add remaining 1 cup sugar, and cream together until light and fluffy. Add sifted ingredients alternately with milk a small amount at a time, beating after each addition until smooth. Mix in flavorings. Add meringue, and mix thoroughly into batter. Spread batter in a 15 x 10 x 1 inch pan which has been lined on the bottom with parchment paper.
- Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cool cake in pan 10 minutes, then remove from pan and transfer to a wire rack to finish cooling. This cake may also be baked in two 9 inch round pans for 30 to 35 minutes, or in three 8 inch round pans for 25 to 30 minutes.

## Nutrition Facts

Serving: **1 sheet cake or layer cake** | Calories: **335.6 kcal** | Carbohydrates: **52.1 g** | Protein: **4.7 g** | Saturated fat: **7.6 g** | Cholesterol: **32.1 mg** | Sodium: **417.1 mg** | Fiber: **0.6 g** | Sugar: **26.2 g**

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