

select  
FLAVORS

## FAVORITE

a recipe that we've tested, tasted and approved

### Traditional Vanilla, Butter and Nut Cake

½ cup vegetable shortening  
2 sticks butter  
3 cups sugar  
3 cups plain flour  
1 cup milk  
¼ tsp salt  
6 eggs  
3 tbs Superior Flavor



Superior Flavors used: [Vanilla](#), [Butter](#) and [Nut](#)

Heat oven to 325 degrees. Grease 10" tube pan and dust with flour. Cream all shortening together. Add sugar and salt gradually. Add eggs one at a time, beating after each addition. Add flavor to milk, then add alternately with flour to above mixture. Put into prepared pan and bake approximately 1½ hours or until done. This cake is delicious, tender and fine textured. Flavor amount may be adjusted to suit taste, or substitute with any other Superior Flavor for taste variety.

Enjoy!