

One Egg Cake

2 cups cake flour, sifted	4 tbsp. butter or shortening
3 tsp. baking powder	1 egg
¼ tsp. salt, opt.	¾ cup milk
1 cup sugar	1 tsp. Vanilla extract

Sift together three times; flour, powder and salt. Cream butter, add sugar gradually and cream together. Add unbeaten egg and beat thoroughly. Add flour mixture alternate with milk, beating after each addition until smooth. Add vanilla. Bake in 2 well grease 8 inch layer tins. Bake in oven at 350° about 25 minutes.

Boston Cream Pie

½ cup sugar	½ tsp. Vanilla extract
½ cup flour	2 cups milk, scalded
¼ tsp. salt, opt.	2 eggs, slightly beaten
1 tbsp. butter	

Combine sugar, flour, salt and mix with eggs; stir in hot milk slowly, to form a smooth paste. Cook over boiling water for 10 minutes. Stirring constantly the first 5 minutes; cool and add vanilla. Add butter last. Spread cream filling between the layers of one egg cake. Sift powdered sugar over top. Cut in pie shaped wedges.

Note: I use Chocolate Frosting instead of powdered sugar on the cakes.

Chocolate Frosting

2 cups powder sugar	4 tbsp. butter
¼ cup baking cocoa	1 tsp. Vanilla extract
¼ cup milk	

Blend sugar and baking cocoa. Melt butter, then add butter, milk and vanilla to sugar/cocoa blend. Beat for minute. Until well blended. Frost cooled cake. For darker chocolate frosting and more baking cocoa and/or 1 tsp. of instant coffee. For thicker frosting add more powdered sugar.