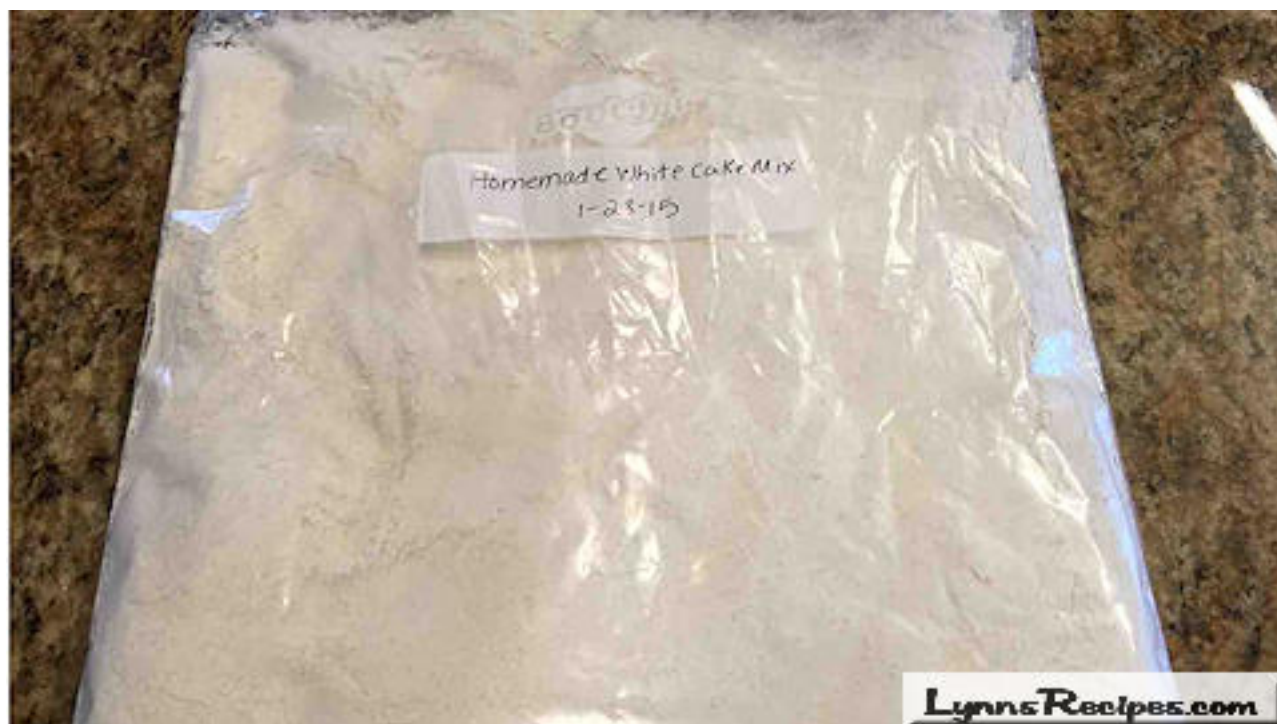


Homemade White Cake Mix by Lynn's Recipes



Lynn demonstrates how to make your own Homemade White Cake Mix. This can be used instead of the boxed mix you find at the grocery store. Keep it in a jar, airtight container, or Ziploc bag in your pantry and whenever you need a white cake mix, you will be ready with this healthier version. This will keep for about 3 months in the pantry.

Mix Ingredients:

- 2-3/4 cups all purpose flour
- 1-3/4 cups super fine sugar
- 2 teaspoons baking powder
- 3/4 teaspoon salt

When ready to make the cake:

Grease and flour 2 – 8” round cake pans. Set aside. Preheat oven to 350°.

Cake Ingredients:

- 3/4 cup softened butter
- 5 egg whites
- 1 cup milk
- 2 teaspoons vanilla
- 1/2 teaspoon almond extract

Beat butter until fluffy, about 30 seconds. Add cake mix and beat for 1-2 minutes, on medium-high speed. Add egg whites, one at a time, until mixed. Add milk, vanilla and almond extract.

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Pour into prepared pans and bake for 20-30 minutes, until a toothpick inserted in the middle comes out clean.

*If you prefer to make cupcakes or a 9x13" cake, adjust cooking time accordingly until a toothpick comes out clean.

Cool in pans for a few minutes and then turn out and cool on a cooling rack until completely cooled. Ice or frost as desired.

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