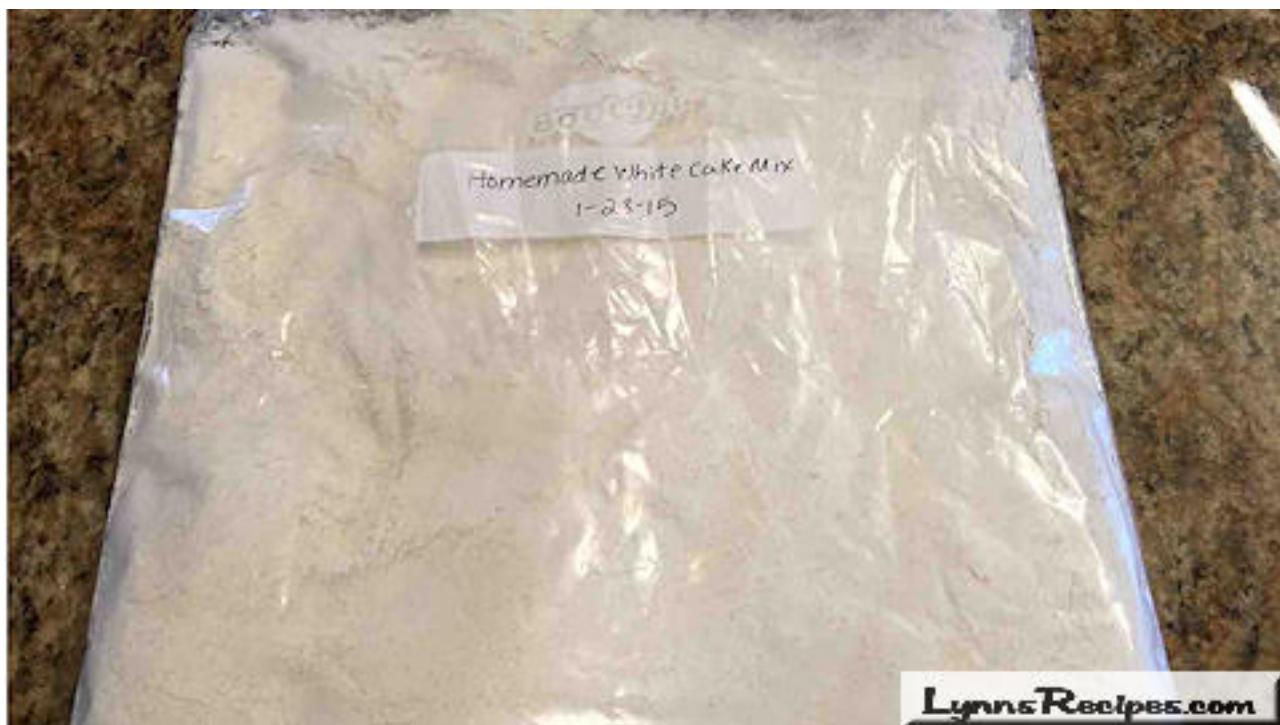


# Homemade White Cake Mix by Lynn's Recipes

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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
- $\frac{3}{4}$  teaspoon salt

When ready to make the cake:

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

## Cake Ingredients:

- $\frac{3}{4}$  cup softened butter
- 5 egg whites
- 1 cup milk
- 2 teaspoons vanilla
- $\frac{1}{2}$  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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[Click here for a handy Conversion Chart](#)