

Janet Webster

Kentucky Butter Cake

Bake at 325° for 60-65 min.

Sift together ... 3c. sifted flour
1 t. baking powder
1 t. salt
1/2 t. soda

Cream 1 cup butter. Gradually add
2 cups sugar, creaming well.

Blend in 4 unbeaten eggs

Combine 1 cup buttermilk
2 t. vanilla. Add alternately
with the dry ingredients to
creamed mixture, beginning and
ending with dry ingredients.

Turn into 10-inch tube pan,
greased on the bottom.

Bake at 325° for 60-65 min.
until cake springs back
when touched in center.

Run spatula along edge
and stem of pan. Prick cake
with fork. Pour hot sauce
over cake. Cool before re-
moving from pan.

Butter Sauce

Combine in saucepan 1 c. sugar, $\frac{1}{4}$ c. water
and $\frac{1}{2}$ c. butter. Heat until butter is
melted; do not boil. Add 1 t. vanilla.