

Yellow Cake

Flour, General Purpose, 2 pounds
Sugar, Granulated, 2 pounds
Salt, 3/4 ounce
Baking Powder, 1-1/2 ounce
Milk, Non-fat Dry, 3 ounces

Sift all ingredients together and add to mixing bowl

Shortening, 12 ounces
Water, 2-1/4 cups

Add shortening and water to dry ingredients; beat at low speed 1 minute until blended.
Scrape down bowl; continue mixing 2 minutes.

Eggs, 11
Water, 3/4 cup
Vanilla, 2 Tablespoons

Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes
Scrape down bowl. Beat at medium speed for 3 minutes

Pour about 1-3/4 quarts per half sheet pan

Bake for 25-30 minutes at 325 degrees low fan or until done.