



WHIPPED CREAM CAKE

- 2 Cups Sifted Cake Flour
- 1 Cup Sugar
- 1 Tablespoon Baking Powder
- 1/2 Teaspoon Salt
- 1 Cup Heavy Cream
- 1 Teaspoon Vanilla
- 2 Eggs

COFFEE BUTTER FROSTING

- 1/3 Cup Butter
- 3 Cups Confectioners' Sugar
- 1 1/2 Teaspoons Instant Coffee
- 3 Tablespoons Cream

DIRECTIONS

1. Lightly grease two 8 inch round cake pans.
2. Line the bottoms with wax paper and lightly grease.
3. Sift flour, sugar, baking powder, and salt together twice.
4. Pour cream and vanilla into a deep bowl.
5. Beat with an electric mixer until just stiff, about 2 minutes.
6. Add eggs and beat until just blended.
7. Add flour mixture and beat at low speed.
8. Pour into prepared pans.
9. Bake in a 350 degree oven for 25 to 30 minutes.
10. Cool in pans on a wire rack for 10 to 15 minutes.
11. Remove from pans, take off wax paper and finish cooling.
12. For frosting, cream butter.
13. Sift sugar and coffee together.
14. Add gradually to butter, creaming until light and fluffy.
15. Add cream as frosting becomes thick.
16. Place one cake on serving platter.
17. Spread frosting on top only.
18. Top with other cake.
19. Frost the top and sides of the cake with remaining frosting.