

White Almond Sour Cream Cake

From Rebecca (KS)

2 boxes white cake mix (I prefer Betty Crocker)

2 cups all-purpose flour

2 cups granulated sugar

1 ½ tsp salt

2 2/3 cups water

1/4 cup vegetable oil

2 tsp real vanilla

2 tsp almond extract

2 cups (16 oz) sour cream

8 large egg whites

Place all dry ingredients in a large mixing bowl and stir together with a wire whisk. Add the remaining ingredients and beat on a low speed for 2 minutes. Bake at 325 degrees until cake tests done.

This recipe makes:

One 14" round and one 6" round or

One 16" round or

One 12" round and one 10" round or

One 12 X 18" sheet cake or

One 12" round and one 8" round and one 6" round

Two 9" squares

Half the recipe makes:

Two 8" rounds or

Two 6" rounds and 6 cupcakes

Double the recipe makes:

one 18" round + one 10" round

all 4 sizes in the Wilton petal pan set

One fourth the recipe makes:

two 5" rounds

For chocolate cake: use chocolate mixes, omit almond extract and substitute 6 whole eggs for the whites.

For liqueur flavors: substitute alcohol (such as champagne or Kahlua) for about 1 cup of the water in the recipe

For berry flavors: use frozen berries, thaw reserving the juice. Substitute the berry juice for part of the water in the recipe, and stir the berries in at the end.