**Yellow Cake Recipe**

**Ingredients:**

* 1 ½ c. Flour plus 2 T
* 2 teaspoons baking powder
* 1/2 teaspoon salt
* 1/2 cup butter, softened
* 1 cup sugar
* 3 large eggs, room temperature
* 2 teaspoons [vanilla](http://baking.about.com/od/hintsandtips/qt/vanilla.htm)
* 3/4 cup milk

**Preparation:**

Preheat oven to 350°F. Grease and flour cake pans.

In bowl, combine flour, baking powder, and salt with a wire whisk.

In a separate bowl, cream butter and sugar until light and fluffy.

Beat in eggs, one at a time. Add vanilla and mix until completely combines.

Slowly add flour alternately with milk. At end of addition batter should be smooth.

Divide between 2 pans.

Bake for 20 to 25 minutes. Cool 5 minutes in pan, then invert onto a rack

Wrap in foil- label with group members names.