

## *(Almost) Famous Recipes of the Month*

### **Puddin' and Sash**

#### **Butter Cake**

1-3/4 c. sugar	2-3/4 c. all-purpose flour
2/3 c butter, softened	2-1/2 t. baking powder
2 eggs	1 t. salt
1-1/2 t. vanilla extract	1-1/4 c. milk

Grease and flour a 9 x 13" baking dish.

Mix sugar, butter, eggs, and vanilla until fluffy. Beat on high speed for 5 minutes, scraping bowl occasionally.

Stir together flour, baking powder, and salt. Mix dry ingredients in on low speed, alternately with milk, starting and ending with dry ingredients.

Pour batter into a greased and floured 9 x 13" baking dish. Bake in a preheated 350° oven until wooden pick inserted in center comes out with moist crumbs, 40 – 50 minutes. Cool on wire rack.

To serve: cut square of cake, split on plate, and smother with Vanilla Sauce. (NOTE: the cake recipe above, which we have used for many years, comes from a Betty Crocker cookbook from the 1960's.)

#### **Vanilla Sauce ("Sash")**

1 c. sugar	2 c. 2% or whole milk
¼ c. all-purpose flour	½ stick butter
¼ t. salt	1 t. vanilla

Stir together sugar and flour in microwaveable bowl. Gradually add milk in ½ c. batches, stirring after each addition to get any lumps out. Microwave on high in 1 minute intervals until thick, stirring after each minute. Stir in butter and vanilla until blended. Serve over cake.



#### **Chocolate Fudge Sauce**

4 T. flour	½ c. hot water
6 T. cocoa	½ stick butter
2 c. sugar	1 t. vanilla

Use same procedure as for vanilla sauce: mix dry ingredients in microwaveable bowl. Gradually add hot water, a few T. at a time. Microwave until thick, then stir in butter and vanilla.



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