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## Velvet Cake

*This bare-bones version of Velvet Cake (not red) is reproduced from the above-mentioned original in Fannie Merritt Farmer's The Original Boston Cooking-School Cook Book 1896.*

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1/2 cup butter  
1 1/2 cups sugar  
4 eggs, separated  
1/2 cup cold water  
1 1/2 cups flour  
1/2 cup corn starch  
4 tsp baking powder  
1/3 cup almonds, blanched and shredded  
Powdered sugar

Cream the butter, add sugar gradually. Beat the egg yolks well, and add to mixture. Add the water. Mix and sift the flour, corn starch, and baking powder, and add to the liquid mixture. Beat the egg whites until stiff, and add to the mixture. Put in a pan, cover with almonds, and sprinkle with powdered sugar. Bake 40 minutes in a moderate oven.

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