

# Shark Week Cake and Frosting Recipes

## **Pure White Cake:**

- 2/3 Cup Crisco vegetable shortening
  - 2 Cups White granular sugar
  - 3 Cups Sifted cake flour
  - 3 Teaspoons Baking powder
  - ½ Teaspoon White salt
  - 1 Cup Whole milk
  - 1 Teaspoon Clear Vanilla
  - 5 Egg whites, stiffly beaten
  - Red food coloring (gel preferred)
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- Cream shortening, add sugar gradually and cream until light and fluffy.
  - Sift dry ingredients together 3 times and add alternately with milk and vanilla to creamed mixture.
  - Fold in egg whites.
  - Pour 2/3 of the mixture into a 13 x 9 inch prepared pan, add 36 drops of food coloring to remaining mixture and stir.
  - Drop red mixture by heaping spoonful on top of white cake mixture, then run a knife back and forth through the red drops, creating a marbled effect.
  - Bake at 350 degrees for 40 minutes, remove when toothpick inserted in center comes out clean.
  - Cool 10 minutes and transfer to a cooling rack.

## **Pure White Frosting:**

- 6 Cups Confectioner/Powdered sugar
  - 1 Cup Crisco vegetable shortening
  - 1/3 Cup Cold water
  - ½ Teaspoon White Salt
  - 1 Teaspoon Clear vanilla
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- Sift sugar
  - With a mixer: Mix ½ sugar with shortening until incorporated, add the other half
  - Add water, salt and vanilla slowly
  - Scrape sides of mixing bowl and mix on medium speed for 5-8 minutes, until smooth