



June Rose Cake w/4 Minute Frosting

2 Cups	Sifted Cake Flour
2 Tsp	Baking Powder
¾ Tsp	Salt
1 Cup plus 2 Tsp	Sugar
1/3 Cup	Butter or shortening
¾ Cup	Milk
1 Tsp	Vanilla
1	Egg, unbeaten

Sift Flour, baking powder, sugar and salt together into a bowl. Set aside. Measure into mixing bowl the butter or shortening. Mixing by hand or at a low speed of electric mixer, stir shortening to soften. Do not cream. Add the dry ingredients. Add milk and mix until the flour is dampened. Then beat two minutes. Add egg and beat one minute longer.

Turn batter into 8" round pans that have been lined with parchment paper and greased. Bake at 375* until done. 20 – 25 minutes.

4 Minute Frosting

1	Unbeaten egg white
½ cup	Sugar
1/3 cup	Sliced strawberries x 2

In a double boiler, combine unbeaten egg white, sugar and 1/3 cup sliced strawberries. Cook over boiling water for four minutes, stirring regularly. Remove from heat and beat with electric mixer until the icing is cooled. Fold in the 1/3 cup additional strawberries.

Jen's notes:

- *I baked the cake in two 9" non-stick rounds. Use what you have. The next time I make this cake, and there will be a next time, I will use one 9" round and then split in half before I ice it.*
- *This is a thin delicate cake. If you want it to be a taller, more robust cake, double the recipe.*
- *I used the Swan's Down cake flour, just as the recipe called for. I'm pretty sure it was the Calumet Baking Powder but I've Modular-mated my cabinets. Either way – it worked fine.*
- *The icing is a cooked meringue icing without the cream of tartar. It will expand as it heats so make sure to stir it a lot. When I make it again, I plan to substitute strawberry preserves instead of fresh strawberries.*