

Double Layer Cake

2 1/2	cups	Rice Cake & Cookie Mix	625 ml
1	tbsp	baking powder	15 ml
1	tsp	salt	5 ml
2	tsp	Egg Replacer	10 ml
1/2	cup	Soft Shortening	125 ml
1 1/2	cups	Sugar	375 ml
1	tsp	vanilla	5 ml
1 1/4	cups	water	300 ml

Directions

Prepare two 8" round layer cake pans

Sift together first four dry ingredients

Cream together shortening and sugar

Add vanilla and 3/4 of water, blend until smooth

Slowly add dry mixture to creamed mixture. Beat **4 minutes**.

Add balance of water and beat **3 minutes** or until mixture is smooth. Pour into 2-8" cake pans.

Bake at **375° F** for **35 minutes**.

Cool in pan for 10 minutes, then remove from pan & finish cooling on wire rack.