

# VANILLA CAKE

2 3/4 cups all-purpose flour  
2 1/2 tsp baking powder  
1/2 tsp salt  
3/4 cup soy milk  
1/2 cup water

1/2 cup soft soy margarine  
1 3/4 cup sugar  
1 1/2 tsp vanilla extract  
Ener-G egg replacer prepared as one egg

Preheat oven to 375 degrees. Combine flour, baking powder, and salt and set aside. Mix soy milk and 1/2 cup water and set aside. In a large bowl, beat soy margarine and gradually add sugar until it is well-creamed. Beat in vanilla. Beat in prepared egg replacer. Gradually add mixed dry ingredients and mixed soy milk/water alternately to creamed margarine, sugar, and vanilla, beating after each addition. Pour evenly into 2 lightly oiled 8" round pans. Bake for 30-35 minutes, or until a toothpick inserted into cake comes out clean. Let cool for 10 minutes. Remove from pans and let cool on cake rack until cold. Frost as desired.



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