

Butter Cake with Hot Vanilla Sauce (Janette Keck)

Cake:

1 $\frac{3}{4}$ c. cake flour
2 $\frac{1}{4}$ t. baking powder
 $\frac{1}{2}$ t. salt
 $\frac{1}{4}$ c. butter
1 c. sugar
1 egg
1 t. vanilla
1 c. milk

Vanilla Sauce:

$\frac{1}{3}$ c. sugar
1 $\frac{1}{2}$ T. cornstarch
 $\frac{1}{4}$ t. salt
1 $\frac{2}{3}$ c. boiling water
3 T. butter
2 t. vanilla

Preheat oven to °350. Grease and flour 8" x 8" x 2" pan. Sift flour, baking powder, and salt, set aside. Beat butter, sugar, egg, and vanilla at high speed about 3 minutes or until light and fluffy. Add flour mixture alternating with milk, mix at low speed, beginning and ending with flour. Scrape bowl frequently. Pour into prepared pan. Bake 35 – 40 minutes, check for doneness with toothpick.

Combine sugar, cornstarch, and salt in sauce pan. Stir in boiling water. Cook over medium heat, stirring constantly, until sauce thickened and clear. Cook 3 minutes longer. Remove from heat; add butter and vanilla. Makes 2 cups. Cut cake, put into a bowl, pour sauce over cake.