**Whole Wheat Cake**

¼ cup shortening

½ cup plus 2 Tbsp packed brown sugar

1 tsp vanilla

1 large egg

¾ cup milk

1 cup whole wheat flour

1 tsp baking powder

½ tsp salt

Cream shortening and sugar. Add vanilla and egg and beat for 2 minutes on medium speed with electric mixer. Sift together flour, baking powder and salt; add alternately with milk. Mix thoroughly after each addition, then mix 2 minutes when complete. Pour into 8” pan that has been either buttered and floured, or sprayed with non-stick spray.

Bake 30-35 minutes at 350°.

**Whole Wheat Cake**

Designed for using metric weights and measure

59 g shortening

150 g brown sugar

5 ml vanilla

1 large egg

180 ml milk

195 g whole wheat flour

4.1 g (1 tsp) baking powder

1.2 g (1/4 tsp) salt

Cream shortening and sugar. Add vanilla and egg and beat for 2 minutes on medium speed with electric mixer. Sift together flour, baking powder and salt; add alternately with milk. Mix thoroughly after each addition, then mix 2 minutes when complete. Pour into 8” pan that has been either buttered and floured, or sprayed with non-stick spray.

Bake 30-35 minutes at 350°.