A Birthday Cake for Jesus



Ingredients

- 1 cup butter, room temperature
- 2 cups white sugar
- 1 tsp. vanilla extract
- 4 eggs, separated, room temperature
- 3 tsp. baking powder
- 3 cups all-purpose flour
- 1 cup milk, room temperature
- 1 pinch salt

Directions

Prep: 30 min | Cook: 35 min | Total: 1 hour

1. Preheat oven to 350 degrees. Grease and flour a 9x13-inch pan.
2. Combine the butter and sugar together until smooth and fluffy, about 5 minutes. Add the egg yolks one at a time, beating after each one. Mix in the vanilla extract.
3. Sift together the baking powder, flour and salt. Add the flour mixture to the liquid mixture in three stages, alternating with the milk. Blend after each addition. Scrape down the sides and bottom of the bowl and beat an additional minute.
4. In a separate bowl, beat the egg whites with a pinch of salt until stiff peaks form. Fold one third of the egg whites into the cake batter to lighten it; gently fold in the remaining egg whites. Pour batter into prepared pan.
5. Bake in preheated oven until cake springs back when touched lightly with a fingertip, about 35 minutes. Cool on wire rack.
6. Once cooled, add frosting and a birthday message to Jesus.

