

G's Cake

Source: G, August, 2007

Ingredients

- 2 cups Sugar
- 4 Eggs
- 1 cup Vegetable Oil
- 1 cup White Wine
- 2½ cups Flour
- ½ teaspoon Salt
- 2¼ teaspoons Baking Powder
- 1 teaspoon Vanilla

Method

Preheat oven to 350°F. Grease and flour two round 9" cake pans or equivalent.

Beat together for 30 seconds: 2 cups sugar, 4 eggs.

Add: 1 c. vegetable oil, 1 c. white wine, 2½ c. flour, ½ tsp salt, 2¼ tsp baking powder, 1 tsp vanilla.

Beat for 1 minute.

Pour into prepared pans, bake for 30 minutes or until a knife inserted in center comes out clean.

Let cool for 5 minutes, then take out of pans and cool more.

Frost anyway you like.