

# Noreen's Kitchen

## 1-2-3-4 Yellow Cake

### Ingredients

1 butter, softened  
2 cups granulated sugar  
3 cups flour  
4 eggs  
1 cup sour cream or 1/2 cup sour cream and 1/2 cup milk  
3 tablespoons corn starch  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon almond extract  
2 teaspoon vanilla extract

### Step by Step Instructions

Blend together flour, corn starch, salt, baking soda and baking powder in a small bowl and set aside.

Cream butter and sugar in large mixer bowl, scraping down side to incorporate well.

Add in eggs one at a time, blending well between each addition.

Add sour cream and blend well. (or sour cream and milk)

Add dry ingredients to wet ingredients 1/2 cup at a time blending well between each addition.

If you find that the batter may be a bit thick, you can add 1/4 cup more milk or sour cream and blend well.

Pour batter into a prepared pan(s) and bake for 20 to 30 minutes until the top springs back when touched and a toothpick inserted in the center comes out clean and free of any wet batter.

This recipe will make one 9 x 13 sheet cake or 2, 9 inch round layers or 3, 8 inch round layers or 36 cupcakes. Baking times may vary depending on the pans you use.

Remove cake from oven and allow to cool completely before frosting.

**Enjoy!**