

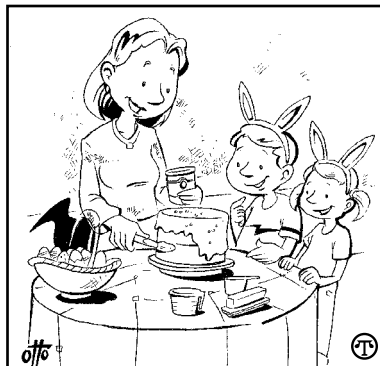
Easter Favorites

Fresh New Season For Fresh Country Flavor

(NAPS)—For many families Easter is an eggs-ceptional time, complete with egg hunts, chocolate bunnies, brightly colored jelly beans, and at least a week of school vacation.

Many families also use this time to have fun together—whether that fun is taking a trip, going to a matinee, dying eggs or baking a delicious white buttermilk cake.

The following recipe for a raspberry-filled white buttermilk cake is full of wholesome, flavorful goodness. The cake is made with Shedd's Spread Country Crock® Spreadable Sticks which many bakers rely on for fresh, country flavor.



Fresh country flavor can be found in this Easter favorite—a raspberry-filled white buttermilk cake.

Raspberry-Filled White Buttermilk Cake 12 servings

3 cups cake flour, sifted
 1 tsp. baking soda
 ½ tsp. salt
 1 cup (2 sticks) Shedd's
 Spread Country Crock
 Spreadable Sticks
 2 cups sugar
 1 cup buttermilk
 2 tsp. vanilla extract
 6 egg whites
 1 tsp. cream of tartar
 1 jar (12 oz.) seedless red
 raspberry preserves
 Country Frosting*

Preheat oven to 350°. Grease two 8 or 9-inch cake pans.

Combine flour, baking soda and salt; set aside.

In large bowl, with electric mixer, beat Shedd's Spread Country Crock with 1-½ cups sugar until light and fluffy.

With mixer on low, alternately beat in flour mixture with buttermilk just until blended, beginning and ending with flour mixture. Beat in extracts.

In another bowl, with electric mixer, beat egg whites until foamy. Beat in cream of tartar until stiff peaks form. With spatula, gently fold egg whites into batter. Pour into pans.

Bake 30 minutes or until toothpick inserted in centers comes out clean. On wire rack, cool 10 minutes; remove from pans and cool completely.

With serrated knife, slice each cake layer in half horizontally.

On cake plate, arrange 1 cake layer, cut side down. Spread with ½ of the raspberry preserves. Top with second cake layer and ⅓ of the Country Frosting. Repeat, ending with cake layer. Spread remaining frosting on top and sides of cake. Garnish, if desired, with fresh raspberries.

* Country Frosting: With electric mixer, beat 1-½ cups (3 sticks) Shedd's Spread Country Crock Spreadable Sticks with 1 box (1 lb.) confectioners sugar until blended. Beat in ¼ cup milk and 1 teaspoon vanilla extract until light and fluffy.