

350° - 25-30 min -

2 1/4 C flour	2 C superfine gran sugar
2 teas bak pd	1 C scalded hot milk
1/4 tea salt	1 tea vanilla
10 egg yolk.	Flour
	1/2 C melted butter

Combine all dry ingrd. set aside
Combine yolks sugar beat until
thick, then milk + flavouring -
Pour hot milk all at once onto
yolk sugar mixture, beat with
mixer at low speed until thoroughly
blended. Carefully fold the flour
mixture a little at time into yolk
mixture, now, most carefully using
wire whisk, fold in melted
butter. Do not beat. Turn the
batter into 2 9 inch round layer
cake pans, that have been buttered +
floured. Tap the pans lightly on
countertop + bake 350° over for 25-30 min
or until done. Cool 5 min before
turning out onto racks