

## Mrs. Charlie Russell's White Cake Recipe

By Charlie Russell Museum

1 cup butter  
Half Cup Sugar  
Five Egg Whites, beaten stiff  
One Cup Water  
Two and a half cups sifted cake flour  
Two tsp Baking Powder

Cream butter and sugar: alternate liquid and flour: add egg whites last.

The icing Mrs. Russell favoured took one egg, four tbsp of cream, and two squares of chocolate and sweeten with powdered sugar to your own taste.

Put ingredients together: cook in double boiler until thick: beat until creamy & spread on cooled cake.

+

**'FRONTIER'**  
5111 1ST STREET WEST  
CLARESHOLM, AB.

THOUSANDS  
MORE ITEMS  
ONLINE

WWW.WESTERNSHOP.COM  
1-800-661-7939

