

Sweet Phenomena's Award-Winning White Cake Recipe

- 1 box white cake mix
- 1 cup all-purpose flour
- 1 cup granulated sugar
- $\frac{3}{4}$ teaspoon salt
- 1 $\frac{1}{3}$ cup water
- $\frac{1}{4}$ cup vegetable oil
- 1 teaspoon real vanilla
- 1 teaspoon almond extract
- 1 cup sour cream
- 4 large egg whites

Preheat oven to 325 degrees. Grease pans.

Place dry ingredients in a bowl and mix to incorporate.

Add the rest of the ingredients and mix on medium speed for two minutes.

Pour into pans and bake until middle is set and toothpick inserted in middle comes out clean.

I usually start with about 30-40 minutes and go in five minute increments after that.