



Old Fashioned Butter Cake

1 cup butter
2 cups sugar
1 tsp vanilla
4 eggs
3 cups flour
1 tsp baking soda
1 tsp salt
1 cup buttermilk
sifted powdered sugar

Preheat oven to 350 degrees F. Butter and flour baking dish.

Beat together butter and sugar until fluffy. Beat in vanilla. Add eggs one at a time, blending well after each addition. Combine flour with baking soda and salt. Add to batter alternately with buttermilk, beginning and ending with flour.

Pour batter into prepared baking dish. Bake for about 1 ½ hours or until a pick inserted comes out clean.

Allow cake to stand 5 minutes and remove from pan and finish cooling on a rack.

Dust with powdered sugar before serving.

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