White Cake

1 cup (2 sticks) butter, softened

½ cup vegetable shortening

3 cups granulated sugar

5 eggs, room temperature

3 cups all-purpose flour

2 teaspoons baking powder

¼ teaspoon salt

½ cup whole milk, room temperature

½ cup buttermilk, room temperature

2 teaspoons vanilla extract

Cream butter and shortening until light and fluffy.

Add sugar, one cup at a time.

Add eggs, one at a time.

Combine flour, baking powder and salt.

Add dry ingredients to butter mixture, alternating with milks and vanilla.

Divide batter between 3 greased 9" cake pans.

Bake 20-25 minutes.

Frost as desired.