



BAKING ARTS

Baking Arts Butter Cake

Yields two (2) 8" cake layers or three (3) 6" cake layers

½	cup	egg yolks, room temp (use whites for swiss buttercream)
1	cup	Milk, divided, room temp
2	tsp	Vanilla
2.5	cups	Cake Flour (10.5 oz)
1 1/2	cup	Sugar (10.5 oz)
1	tbsp	Baking powder
3/4	tsp	Salt
2	sticks	Butter, unsalted (must be at room temp)

Line cake pans with parchment paper. Preheat oven to 350F.

Mix egg yolks, 1/4 cup milk and vanilla. Set aside.

Place flour, sugar, baking powder and salt in bowl along with butter. Mix for 15 - 20 seconds to combine. Drizzle in remaining 3/4 cup milk and then increase speed to medium high (Speed 6) for 1 minutes, 15 seconds.

Add half the egg white mixture and beat for 15 seconds on medium high. Add the remaining egg mixture and beat for another 15 seconds. Scrape bowl and beat 15 seconds more.

Divide the batter evenly among the pans and bake 25-35 minutes until a tester inserted in the center comes out clean.

Cool completely before filling and frosting. Keeps several days refrigerated. Bring to room temperature before serving.

Note: It is *essential* for the milk, butter and eggs to be at room temperature before starting the recipe.