

## White Layer Cake

- 2¼ cups (9 oz) cake flour, plus extra for the pans
- 1 cup whole milk, at room temperature
- 6 large egg whites, at room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 1¾ cups (12¼ ounces) granulated sugar
- 4 teaspoons baking powder
- 1 teaspoon table salt
- 12 tablespoons (1½ sticks) unsalted butter, cut into 12 pieces and softened

1. Adjust an oven rack to the middle position and heat the oven to 350 degrees. Grease and flour two 8" or 9" round cake pans and line bottoms with parchment paper
2. Whisk milk, egg whites, and both extracts together in small bowl
3. In a stand mixer fitted with paddle attachment, mix flour, sugar, baking powder, and salt together on low speed until combined, about 30 seconds. Increase speed to medium-low and beat butter into the flour mixture, one piece at a time, about 30 seconds. Continue to beat the mixture until it resembles moist crumbs, about 1 minute
4. Beat in all but ½ cup of the milk mixture, then increase mixer speed to medium and beat until smooth, light, and fluffy, about 1 minute. Reduce mixer speed to low and slowly beat in remaining ½ cup milk mixture until the batter looks slightly curdled, about 15 seconds
5. Give the batter a final stir with a rubber spatula to make sure it is thoroughly combined. Scrape the batter into the prepared pans, smooth the tops, and lightly tap the pans against the countertop two or three times to settle the batter.
6. Bake until a toothpick inserted in the center comes out with a few crumbs attached, 20 to 25 minutes, rotating the pans halfway through the baking time
7. Cool cakes in the pans for 10 minutes, then run a small knife around the edge of the cakes and flip them out onto a wire rack. Peel off the parchment paper, flip the cakes right side up, and cool completely before frosting, about 2 hours