

Yellow Cake

Recipe by: Cooks Illustrated Mar/Apr 1999, modified by the O'Connor clan

Servings: 2 8-9 inch cakes

Amount	Ingredient	Prep Notes
4	eggs	room temperature
1/2 cup	whole milk	room temperature
2 teaspoons	vanilla	
2.25 cups	cake flour	
1.5 cups	sugar	
2 teaspoons	baking powder	
3/4 teaspoon	salt	
2 sticks	butter	softened

- pull eggs, measured milk, and butter to counter to come to room temperature 20 minutes - 2 hours before starting (depends on how warm it is).
 - preheat oven to 350. grease and flour two round cake pans.
 - in mixer bowl, combine flour, sugar, baking powder, and salt. cut butter into small chunks. with mixer on low, add butter a chunk at a time and mix until it looks sandy and butter pieces are no larger than pea size.
 - in separate bowl or 2 cup measuring cup, beat eggs, milk, and vanilla.
 - add 1 cup of the wet mixture to the mixing bowl and mix on medium high until light and fluffy (about 1 minute). While the mixer is still running, add remaining wet mixture to mixing bowl slowly. Scrape bowl, then continue mixing until batter looks slightly curdled (another 15-30 seconds).
 - divide batter between prepared pans. Bake at 350 for 20-25 minutes until tops are lightly golden and toothpick comes out clean.
 - cool 10 minutes, then remove cakes from pans and place on cooling rack. Cool completely before frosting.
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- *note:* to substitute all purpose flour for cake flour, remove 2 tablespoons from each cup. Either way, your cake will be more level if you *sift* the flour into the measuring cup