

Vanilla Cake

This cake recipe does not follow the traditional cream butter sugar method. Instead, it takes a different approach which produces an excellent cake flavor, texture and crumb, that's the inside.

In addition to being an excellent cake, it is also easy to mix and that is a win for the baker.

This recipe can be divided in half. As it reads, it will produce 3 9 inch rounds each weighing 24 oz.

All mixing is down on a low speed.

Bake at 350° F

Check for done starting at 18 minutes.

Ingredients

1# 2 oz All purpose flour, sifted

21 oz sugar

32 g baking powder

7 g salt

227 g soft unsalted butter

454 g half and half

11 g vanilla extract

241 g liquid egg whites

Sift all dry into the mixing bowl of a stand mixer.

Paddle and add the half and half to form a ball.

Add the butter, an ounce at a time, waiting for the butter to incorporate before adding the next addition.

When the butter is mixed in, stop the mixer and scrape the sides of the bowl.

Add a quarter of the egg whites at a time to the bowl, making sure each addition is incorporated before the next. When all the egg whites are incorporated, add the flavor. Scrape the bottom of the bowl, mix to incorporate and stop.

Scale into prepared pans and bake.