



BAH's Favorite Yellow Cake

Cook's Illustrated / America's Test Kitchen

Makes two 9 inch cake layers.

- 2 1/2 cups cake flour, plus extra for dusting pans
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1 3/4 cups sugar
- 10 tablespoons (1 1/4 sticks) butter, melted and cooled slightly
- 1 cup buttermilk, at room temperature
- 3 tablespoons vegetable oil
- 2 teaspoons vanilla extract
- 6 large egg yolks, at room temperature
- 3 large egg whites, at room temperature

Heat oven to 350 degrees. Grease two 9 inch round cake pans, line bottoms with parchment paper, grease parchment rounds, and dust pans with flour, shaking out any excess.

Whisk flour, baking powder, baking soda, salt, and 1 1/2 cups sugar together in a large bowl. Whisk together the melted butter, buttermilk, oil, vanilla, and egg yolks in a medium bowl.

In the bowl of a stand mixer fitted with a whisk attachment, beat egg whites at medium high speed until foamy, about 30 seconds. With machine running, gradually add remaining 1/4 cup sugar; continue to beat until stiff peaks just form (ATK says this should take 30 to 60 seconds but mine took something more like 2 minutes). The whites will hold a peak but appear moist. Transfer whites to a separate bowl and set aside.

In the now empty mixing bowl, add flour mixture. Still using the whisk attachment, gradually pour in butter mixture and mix on low speed for about 15 seconds, until almost incorporated. Stop mixer and scrape down whisk and sides of bowl. Return mixer to medium low speed and beat for approximately 15 seconds until smooth and fully incorporated.

Using a rubber spatula, stir 1/3 of whites into the batter. Add remaining whites and gently fold into batter until no white streaks remain. Divide the batter evenly between the prepared pans. Lightly tap the pans against your table or counter 2 to 3 times to dislodge any large air bubbles.

Bake 20 to 22 minutes, until cake begin to pull away from the sides of pans and a toothpick inserted in the centers come out clean. Cool cakes in the pans on a wire rack for 10 minutes then invert cakes onto a wire rack and remove parchment. Invert cakes again and cool completely on rack, about 1 1/2 hours.