



## Smitten Kitchen's Best Yellow Layer Cake

*Smitten Kitchen*

According to Smitten Kitchen, this recipe will yield two 9 inch round, 2 inch tall layers or approximately 20 - 24 cupcakes or two 8 inch square layers or a 9x13 single layer cake. Yikes. She does the math so you don't have to...thanks Deb.

- 4 cups plus 2 tablespoons cake flour (not self rising)
- 2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 sticks (1 cup) unsalted butter, softened
- 2 cups sugar
- 2 teaspoons vanilla extract
- 4 large eggs, at room temperature
- 2 cups buttermilk, well shaken

Heat oven to 350 degrees. Butter and line two 9 inch round cake pans with parchment. Then butter parchment.

In a medium bowl, sift together flour, baking powder, baking soda, and salt. In a large mixing bowl, beat butter and sugar with an electric mixer at medium speed until pale and fluffy. Add vanilla. Add eggs one at a time, beating well and scraping down the bowl after each addition. At low speed, beat in buttermilk until just combined. The mixture is supposed to look curdled. Add flour mixture in three batches, mixing just until each addition is incorporated.

Spread batter evenly into cake pans, rapping pans on the counter several times to eliminate air bubbles. Bake until golden and a toothpick inserted in the center comes out clean, about 35 to 40 minutes. Cool in pan on a rack for 10 minutes. Invert cake onto rack and discard parchment. Cool completely, at least one hour before frosting.

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*smitten kitchen's best yellow layer cake* was posted by wendi on 18 november 2009 at [bonappetithon.com](http://bonappetithon.com)