

oliver's cake (old fashioned white cake)

recipe: movita beaucoup, inspired by many

Yields 2 9-inch round baking pans.

- 3 cups cake flour, divided into 1 cup measures
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 cup butter, room temperature
- 2 cups sugar
- 1/2 cup milk
- 1/2 cup hot water
- 3 large eggs, room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract

Preheat oven to 350°F. Grease two 9-inch round pans and line with parchment paper. (To line with parchment paper, trace the pans onto parchment paper, cut out and trim to fit in the bottom of the pan.)

In a small bowl, whisk together 1 cup of the flour, the salt and the baking powder. Set aside.

In a stand mixer on medium speed, cream the butter and sugar until light and fluffy (about 3-5 minutes).

Add the milk and hot water (no need to mix). Add 1 cup of flour and 1 egg, and mix on medium speed until well combined. Scrape down the sides of the bowl and around the bottom to make sure everything is combined. Then add 1 cup of flour and 1 egg, and again, mix on medium speed until well combined. Scrape down sides and bottom of bowl. Finally, add the flour/salt/baking powder mixture and the one remaining egg, and mix until well combined. Scrape down the sides and bottom of the bowl.

Add in the vanilla and almond extracts. Mix well to combine.

Divide the batter evenly between your two prepared baking pans. Rap the pans on the counter a few times to eliminate air bubbles. Bake for about 30 minutes or until a cake tester inserted into the middle of the cake comes out clean.

Notes: Often, cake recipes insist that you do not over-mix the batter, as it can create a tough texture to the cake. This recipe holds up to mixing - I know this because I've coloured the batter with food colouring and had to mix the batter frequently as I adjusted the tint. The cake was still moist, light and fluffy!

Did you know that if you don't have cake flour, that you can make your own? For each cup of cake flour you need, take 1 cup of all-purpose flour, remove 2 tablespoons, and add in 2 tablespoons of cornstarch. Then sift the flour-cornstarch mix. The more sifting, the better!

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